



# **RECIPES AND REMEMBRANCES**

**WATSON'S GROVE ORIGINAL  
FREE WILL BAPTIST CHURCH**

**A Collection of Recipes by  
Members & Friends**





## IN DEDICATION AND APPRECIATION

We dedicate this cookbook to our Lord and Savior, Jesus Christ. He is our Shepherd, Strength, and Guiding light, as we seek His guidance for daily living.

This book illustrates the many talents and love of the people of Watson's Grove. As sponsors, the Ladies Auxiliary wishes to express our sincere appreciation to the many people who gave so generously of their time and energy in collecting and submitting the treasured recipes. We'd also like to thank each person who worked so diligently in putting the cookbook together. Thank you so much for selling and purchasing our cookbook. May God richly reward each and everyone of you!

Love in Christ,

The Ladies Auxiliary  
Watson's Grove  
Original Free Will Baptist Church



# WATSON'S GROVE ORIGINAL FREE WILL BAPTIST CHURCH HISTORY

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Watson's Grove Original Free Will Baptist Church was officially organized on April 13, 1949 at one of the weekly prayer meetings which had been taking place for about two years prior by some friends and neighbors of the community. These Christian people had been taking turns having the prayer meetings in their homes.

The church was given its name in honor of Fred Watson who was gracious enough to donate the acre of land that the church was erected upon. The church had 13 original members. The leaders of the church at that time were: Rev. Tildon Renfrow, pastor, and Rev. Willie Renfrow. Jimmie Barfield was clerk and treasurer; Stephen Davis and Eddy Watson were deacons; Wiley Summerlin, Martin Brock, and Jimmie Barfield were the board of trustees.

Watson's Grove Church voted the Rev. Jimmie Barfield in as pastor due to the declining health of Preacher Renfrow. Rev. Barfield was the pastor for many years until his resigning in October of 1992 due to health problems. Rev. Barfield not only held our worship services, he also was the chief builder of the fellowship hall and continued to do most of the upkeep of the church. He was very dedicated to our Lord, His flock, and His church.

For the next four years Rev. Paul Nicholson was our pastor. Rev. Paul encouraged us to have vision and faith. He organized committees to start a building campaign to build a new sanctuary since the present sanctuary stood in extreme need of restoration. Rev. Paul resigned in October of 1996 before seeing the ground breaking of our new sanctuary.

## CHURCH HISTORY CONT...

Taking over the duties of pastor of our church in January 1997 was Rev. Archie Brock III. Since we had decided to build as we could afford and do much of the work ourselves, we worked on the building for two and one half years before moving in on Father's Day 1999. Many of the church members used their talents and skills to produce a labor of love. Rev. Archie was sent directly to us by God as the peace keeper and director during the building of our new sanctuary, God has blessed us to have new pews as well as our parking lot paved. The Ladies Auxiliary and members of the church worked to help provide the church with a lighted sign in front of our church.

We have been blessed at Watson's Grove Original Free Will Baptist Church. We invite you to come sometime and receive a blessing too.







## IN TRIBUTE

We would like to pay honor and tribute to Rev. Jimmie Barfield and Sister Aileen Barfield. They were married November 12, 1946. Their children are Elaine, Charlene, J.L., and Robin.

Rev. Jimmie Barfield preached the Lord's word for more than 32 years. These two wonderful people dedicated their lives to working for the Lord. Watson's Grove O.F.W.B. church owes them a debt of gratitude. They served the church with love in all capacities.

Mr. Jimmie looked after the flock as well as the building and grounds. He served Watson's Grove as well as other churches by having preaching services every other Sunday. The church was very small and he served many years without any monetary compensation. When the church could afford to begin giving him a salary it was very small. It was truly a labor of love and belief that God wanted this church to continue in His service. He had the ability to quote a large amount of scripture. He has now gone to be with his Savior. We who knew and loved him still miss him greatly and think about him often. We remember many of his favorite sayings and wise advice.

Mrs. Aileen served right by his side always with a smile and kind uplifting word for everyone. She served as clerk, treasurer, Sunday School teacher,


## IN TRIBUTE CONT...

housekeeper, Ladies Auxiliary hostess just to name a few. She is still serving as Ladies Auxiliary hostess.

No matter what the need or what time of the night or day they were more than willing to help. God has blessed many people "heart, body, and spirit" through this very special couple. They are truly good examples of "fighting the good fight."







And now these  
three remain:  
faith, hope and  
love,

But the greatest  
of these is love,  
1 Corinthians 13:13

Justin Benfrow

# RECIPE FOR A HAPPY MARRIAGE

- 1 c. consideration
- 2 c. flattery, carefully concealed
- 2 c. human kindness
- 1 gal. faith in God and each other
- 1 reasonable budget,  
    mixed with a generous dash of cooperation
- 1 lg. or 2 sm. hobbies
- 1 c. each confidence and encouragement
- 2 c. praise
- 1 sm. pinch of in-laws
- 1 c. blindness to others faults

For extra flavor, add recreation and a dash of happy memories. Stir well and remove any specks of jealousy, temper or criticism. If you like a sweeter product add a generous portion of love. Keep warm with a steady flame of devotion. Never serve with a cold shoulder or hot tongue. Add to the recipe the presence and LOVE of GOD and you will have quite a happy home.







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## APPETIZERS

### HAWAIIAN CHEESE BALL

Charlene Edwards

2-8oz. cream cheese	2 c. nuts
1-8oz. can crushed pineapple	2 T. onions
1/4 c. chopped green pepper	

Put aside 1 c. nuts. Mix all other ingredients together. Roll into a ball form. Roll in the remaining one cup of nuts. Refrigerate.

### ROTEL CHEESE DIP

Kim Brock

1 can ranch style beans  
tortilla chips or flour tortilla  
1/2-1 small block velveta cheese  
1/2 lb. ground beef  
1 can rotel mild sauce

Brown hamburger, drain. Add rotel and ranch style beans to hamburger. Cut up block of velveta cheese and add to mixture. Cook on med-high until cheese is completely melted serve with tortilla chips or flour tortilla shells.

*Blessed is he who comes in the name of the Lord!*

*John 12:13*

## *Appetizers and Beverages*



*And gavest them bread from heaven for their  
hunger, and broughtest forth water for  
them out of the rock for their thirst,  
and promisedst them that they should  
go in to possess the land which thou hadst  
sworn to give them.*

*Nehemiah 9:15*

*Isrealites' Flight from Eygpt  
Exodus 16, 17*

*Harriet Pearce*



# **APPETIZERS & BEVERAGES**

## **YOUR FAVORITE RECIPES**

## **APPETIZERS**

### **PIZZA DIP**

Nikki Barbee

- |                                       |                            |
|---------------------------------------|----------------------------|
| <b>1 pkg. cream cheese</b>            | <b>1 bag fritos scoops</b> |
| <b>1 sm. can mushrooms (opt.)</b>     | <b>1 jar pizza sauce</b>   |
| <b>1 sm. can sliced olives (opt.)</b> | <b>1 pkg. pepperoni</b>    |
| <b>1 pkg. grated cheese</b>           |                            |

Spread cream cheese onto bottom of pan. Pour pizza sauce over cream cheese and spread out. Layer with half of the pepperoni and cover with half of the grated cheese. Repeat with remaining pepperoni and grated cheese. Place mushrooms and olives on top. Bake at 350 until cheese is melted. Serve with fritos scoops.

### **SAUSAGE BALLS**

Toni Barbee

- 8oz. extra sharp grated cheddar cheese**
- 1 lb. hot bulk pork sausage**
- 2 c. bisquick biscuit mix**

Combine all ingredients and mix well. Shape into balls and place onto ungreased cookie sheet or baking stone. Bake at 400 until brown, approximately 15 to 20 minutes. Serve hot. These freeze well. (Remove from freezer and warm in oven a few minutes before serving.)

# **APPETIZERS**

## **SAUSAGE BALLS**

Dana Pearce

- 1 lb. bass farm hot sausage**
- 1 lb. bass farm mild sausage**
- 3-8 oz. boxes jiffy biscuit mix**
- 2 c. extra sharp cheddar cheese**

Mix all of the ingredients together well. Make walnut shaped balls and place on cooking sheet. Bake 10 to 12 min. at 400.

## **JALAPENO POPPERS**

Christy Barfield

- monterey jack mixed cheese**
- 1/4 tsp. salt**
- 1/4 tsp. garlic powder**
- 1/4 tsp. chili powder**
- 1/2 c dried bread crumbs**
- 1 lb. fresh jalapenos (halved lengthwise seeded)**
- 6 bacon strips (cooked and crumbled)**
- 1 pkg. 8 oz cream cheese (softened)**
- 1 pkg. 8 oz shredded cheddar cheese**

In mixing bowl, combine cheese, bacon, salt, chili powder and garlic powder. Mix well. Spoon about 2 T. into each pepper half. Roll in bread crumbs. Place on baking sheet or pan. Bake , uncovered at 300 for 20 min. for hot and spicy 30 min. for medium or 40 min for mild. Serve with sour cream or ranch dressing.



# APPETIZERS

## HAM ROLLS

Dana Pearce

**2 pkgs. peppridge farm rolls**  
**8 oz. canadian maple ham**  
**(fully cooked and sliced thin)**

**6 oz. swiss cheese**

### **Sauce:**

**1 stick margarine**  
**1 tsp. worcestershire sauce**  
**1 1/2 T. poppy seeds**  
**1 T. prepared mustard**  
**1 T. dehydrated onion flakes**

Mix all sauce ingredients together and heat just enough to melt butter and let sit for 10 min. Slice rolls in half. Layer ham and cheese. Pour half of sauce on top of ham and cheese. Place top of roll on ham and cheese and pour remaining sauce over tops. Let them sit for 20 min. Cover with tin foil. Bake about 15 min. in a 350 oven. You may also do individual sandwiches by using hamburger buns and wrapping each sandwich separately in foil.



# APPETIZERS

## NUTS AND BOLTS

Aleta Villa

1 sm. box Cheerios	1 1/2 T. celery salt
1 box rice Chex	1 1/2 T. onion salt
1 box corn Chex	1 1/2 T. garlic salt
1 1/2 T. worcestershire sauce	2 lb. mixed nuts
1 lb. margarine (melted)	1 1/2 T. Accent

Put cheerios, rice chex, wheat chex, nuts and corn chex in large roaster pan. Mix margarine, celery, onion and garlic salt along with accent and Worcestershire sauce and pour over dry ingredients. Stir well. Bake for 2 hours at 250 and stir every 10 min. When cool store in air tight container.

## CHEESE STRAWS

Dorothea Brock

1/2 tsp. paprika	1/2 lb. butter
1 lb. extra sharp cheese	2 1/2 c. flour

Grate cheese. Mix flour, butter, paprika and cheese together. Press from cookie press or roll into thin logs. Bake at 300 for about 30 min.

*Heaven and earth shall pass away:  
but my words shall not pass away.*

*Luke 21:33*

## **APPETIZERS**

### **HOT BEEF AND CHEESE DIP**

Toni Barbee

- |                                       |                          |
|---------------------------------------|--------------------------|
| <b>1-8 oz. pkg. Cream Cheese</b>      | <b>1 Clove Garlic</b>    |
| <b>1/4 c. Green Peppers (chopped)</b> | <b>1/2 c. Sour Cream</b> |
| <b>2 pkgs. Pillsbury French Loaf</b>  | <b>2 T. Milk</b>         |
| <b>1/3 c. Green Onions (chopped)</b>  |                          |
| <b>1/4 c. Pecans (chopped)</b>        |                          |
| <b>1-2.5 oz. jar slice dried beef</b> |                          |

Bake french bread loaf as directed and slice in 1/4in. slices. Combine cream cheese, sour cream and milk mix well. Add finely chopped dried beef, green onion, chopped garlic glove, and green pepper to cream cheese mixture. Put mixture in a oven dish and sprinkle with pecans. Bake at 375 for 20-25 min. until bubbly. Serve on french loaf bread. Note: Bacon can substitute dried beef for Hot Bacon and Cheese Dip.

### **PIZZA FAVORS**

Cynthia Thigpen

- |                                    |                        |
|------------------------------------|------------------------|
| <b>1/4 T. garlic powder</b>        | <b>1 T. basil</b>      |
| <b>1/2 tsp. parsley flakes</b>     | <b>1 T. oregano</b>    |
| <b>1lb. ground beef</b>            | <b>velveeta cheese</b> |
| <b>1/2 tsp. parsley flakes</b>     |                        |
| <b>1 lb. sausage (hot or mild)</b> |                        |

Brown together beef, sausage (drain), melt cheese add garlic powder, basil, oregano and parsley flakes cook until it starts to bubble. Put bread on cookie sheet and add meat put in oven for about 3 min. Serves 70 people



## **BEVERAGES**

### **KOOL AIDE PUNCH**

Linda Barbee

**Lg. container**

**4 c. sugar**

**1 lg. can unsweeten orange juice**

**1 1/2 gal. water**

**several freezable containers**

**2 sm. unsweeten cherry Kool Aide packs**

**1 lg. can unsweeten pineapple juice**

Mix all ingredients and freeze half of punch. Refrigerate other half. Chop frozen punch and mix with liquid punch and serve. Approximately 20-25 servings.

### **SWEET ICED TEA**

Angela Johnson

**3 qt. water**

**pinch baking soda**

**4-5 tea bags**

**1 1/2 c. sugar**

In a med. size sauce pan, put 1 qt. water, add tea bags and pinch of baking soda for color and flavor. Bring to a boil then turn burner off and let tea sit about 20-30 min. Pour into pitcher, add 1 1/2 c. sugar and 2 qt. water. Refrigerate. Serve over ice for a meal beverage.

## BEVERAGES

### APPLEWOOD JULEP

Toni Barbee

**1 qt. apple juice**

**1 c. pineapple juice**

**1 c. oranges juice**

**1/4 c. lemon juice**

Mix and serve over ice. Serves six.

### SPARKLING PINK PUNCH

Toni Barbee

**8 c. cranberry cocktail juice (chilled)**

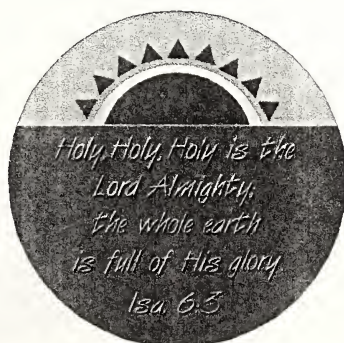
**1 qt. ginger ale (chilled)**

**1 pt. lemon sherbet**

**4-6 oz cans frozen lemonade**

**(prepared according to label directions)**

Pour lemonade, ginger ale and cranberry juice into punch bowl. Stir well. Float scoops of sherbet on top. Yields about 50-60 5oz servings.



# BEVERAGES

## FRUIT PUNCH

Dorothea Brock

- |                                      |                     |
|--------------------------------------|---------------------|
| <b>2 packs fruit punch Kool Aide</b> | <b>1 orange</b>     |
| <b>2 c. sugar</b>                    | <b>1 lime</b>       |
| <b>1 bottle ginger ale (chilled)</b> | <b>1 gal. water</b> |
| <b>1 lemon</b>                       |                     |

Mix kool aide, sugar, and water. Freeze kool aide mix. When ready to serve take out of freezer about an hour before serving. Place in punch bowl and chop. Add ginger ale. Cut lime, lemon and orange into thin slices and place on top of fruit punch.

## PARTY PUNCH

Teresa Renfrow

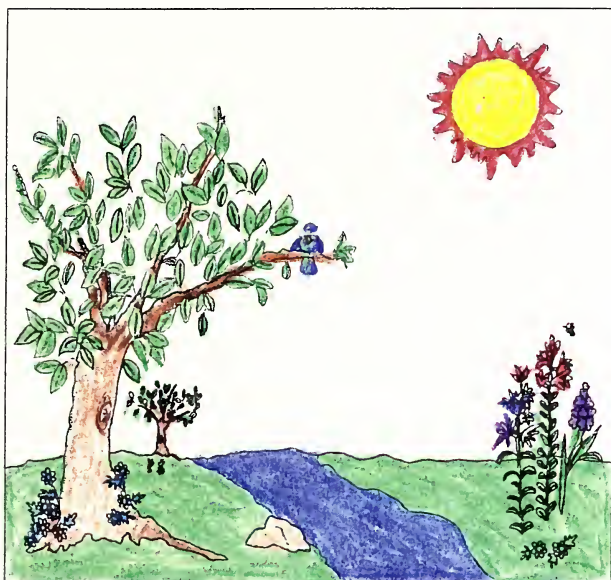
- |                                  |                         |
|----------------------------------|-------------------------|
| <b>1 box jello (your choice)</b> | <b>1 qt. cold water</b> |
| <b>1 qt. hot water</b>           | <b>2 1/2 c. sugar</b>   |
| <b>1 lg. can pineapple juice</b> | <b>4 T. lemon juice</b> |
| <b>1 qt. ginger ale</b>          |                         |

Mix first 3 ingredients stir until dissolved. Add remaining ingredients except ginger ale freeze in gallon zip lock bags. Add ginger ale when ready to serve





## *Vegetables and Salads*



**ELIZABETH HROCK**  
“God said, Let the earth bring forth grass, the herb  
yeilding seed and the fruit tree yeilding fruit  
after his kind...and God saw that it was good.”  
*Genesis 1:11a-12b*

# **VEGETABLES AND SALADS**

## **YOUR FAVORITE RECIPES**

# VEGETABLES

## AU GRATIN POTATOES

Christy Barfield

<b>3 T. margarine</b>	<b>1/2 c. chopped onion</b>
<b>3 T. all purpose flour</b>	<b>1 1/2 tsp. salt</b>
<b>1/8 tsp. pepper</b>	<b>2 c. milk</b>
<b>1 c. (4 oz.) shredded cheddar cheese</b>	
<b>5 c. thinly sliced peeled potatoes (about 5 med.)</b>	

In large saucepan, melt margarine over low heat. Stir in flour, salt, and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat; stir in cheese until melted. Add potatoes and onion and stir well. Transfer to greased 2 qt. baking dish. Cover and bake at 350 for 1 hour. Uncover; bake 30-40 minutes longer or until potatoes are tender. Yields 6-8 servings.

## FRIED SQUASH

Linda Barbee

<b>2 lg. squash</b>	<b>1 egg</b>
<b>3/4 c. flour</b>	<b>pepper</b>
<b>1 c. canola oil</b>	<b>salt</b>

Wash squash, remove both ends. Pre-heat oil on high heat then turn to medium heat. Beat egg in small bowl. Add salt and pepper to taste. Slice squash crosswise about 1/8 inch. Put flour in med. bowl. Dredge squash through egg then flour until coated. Place in pan until edges begin to brown. Turn over and cook until brown. Remove and serve hot.

# VEGETABLES

## FRIED SWEET POTATOES

Angela Johnson

**sweet potatoes (raw)**

**1/2 c. sugar**

**dash salt**

Peel and slice 1 or 2 sweet potatoes. Place in hot oil and fry until lightly browned and tender. Remove from oil and drain on paper towel. Sprinkle top with sugar and very little salt.

## SWEET POTATO SOUFFLÉ

Cynthia Thigpen

**3 c. sweet potatoes (cooked)**

**1 c. evaporated milk**

**1 stick margarine**

**1 c. chopped pecans**

**1 stick margarine (melted)**

**1 c. sugar**

**1/2 c. flour**

**1 tsp. vanilla**

**2 or 3 eggs**

**1 c. brown sugar**

Mix sweet potatoes, sugar, eggs, evaporated milk, 1 stick margarine, and vanilla. Pour into buttered casserole dish. Mix pecans, flour, brown sugar, and melted margarine and put on top of casserole mixture. Bake at 350 for 30-35 minutes.



# VEGETABLES

## BAKED RICE CASSEROLE

Dana Pearce

- 1 stick melted margarine**
- 1/2 sm. chopped onion**
- 2/3 raw white rice**
- 1 can beef broth per person**
- 1 can french onion soup**
- 1 can sliced water chestnuts**

Melt butter in a frying pan. Add rice and brown rice slowly. Be careful not to over brown or burn rice. Pour in a casserole dish and add all the rest of the ingredients together. cover and bake for 1 1/2 hours at 350.

## BROCCOLI CASSEROLE

Teresa Renfrow

- |                                     |                          |
|-------------------------------------|--------------------------|
| <b>1 jar cheez whiz</b>             | <b>1 sm. onion diced</b> |
| <b>2 boxes frozen broccoli</b>      | <b>crackers for top</b>  |
| <b>1 pkg. ritz crackers</b>         | <b>1 stick butter</b>    |
| <b>1 can cream of mushroom soup</b> | <b>1/2 can water</b>     |

Cook broccoli and drain. Cook cheez whiz, butter, onion and soup on low heat until melted. Pour over broccoli. Crumble crackers on top. Bake at 350 for 15 minutes.

# **VEGETABLES**

## **BROCCOLI CASSEROLE**

Myretta Renfrow

**1 lg. egg**

**2/3 c. margarine**

**1 can cream of chicken or mushroom soup**

**2-10 oz. pkg. broccoli cooked**

**1 med. onion**

**1 c. swiss or cheddar cheese grated**

**Topping:**

**crushed ritz crackers**

Mix all ingredients and bake at 350 for 35 minutes. Top with crackers.

## **HASH BROWN CASSEROLE**

Toni Barbee

**1 bag hash browns**

**4 oz. sour cream**

**2 cans cream of chicken soup**

**1 c. shredded cheese**

**1 chopped onion**

Mix all ingredients and cook uncovered, at 375 for 45 minutes.

## **VEGETABLES**

### **SWEET POTATO CASSEROLE**

Angela Johnson

<b>3/4 c. sugar</b>	<b>1/4 c. milk</b>
<b>1 tsp. vanilla</b>	<b>2 eggs</b>
<b>3/4 stick margarine</b>	<b>1 c. coconut</b>
<b>3 c. cooked mashed sweet potatoes</b>	

#### **Topping:**

<b>1 c. chopped pecans</b>	<b>1/2 c. flour</b>
<b>3/4 stick margarine</b>	<b>1 c. brown sugar</b>

Mix potato mixture and put in a casserole dish. Mix topping and top casserole. Bake 30 minutes at 350.

### **ZUCCHINI CASSEROLE**

**2 lg. zucchini squash**  
**1 lg. onion**  
**2 sticks melted margarine**  
**1-16 oz sour cream**  
**2 cans golden mushroom soup (undiluted)**  
**1 lg. pkg. peppering farm stuffing**

Slice zucchini and onion. In large sauce pan boil zucchini and onion in water until tender (5 to 10 minutes). Drain well add soup, sour cream and 1/2 of margarine add 1/2 stuffing to zucchini and onion. Stir until mixed well. Pour mixture in to ungreased casserole dish. Mix rest of margarine and stuffing together. Place on top of casserole and smooth out. Bake at 375 for 25-35 minutes until top is golden brown.

# **VEGETABLES**

## **BROCCOLI CASSEROLE**

Allene Willoughby

**2 pkg. frozen broccoli (thaw and drain)**

**1 can cream of mushroom soup**

**1 med. onion**

**1-8 oz. pkg. sharp shredded cheese**

**Topping:**

**bread crumbs or stuffing mix**

**crackers**

Mix all ingredients except for topping in a large bowl. Put in greased glass casserole dish. Spread topping on top and bake for 45 minutes at 350.

## **CORN PUDDING**

Becky Godwin

**1 can cream style corn**

**1/2 c. milk**

**1 can whole kernel corn**

**2 eggs**

**1/2 stick margarine**

**1/2 c. sugar**

**1/2 tsp. baking powder**

**2 T. flour**

Preheat oven to 350. Spray a 9x13 pan with cooking spray. Mix all ingredients in dish. Bake 30 minutes or until thick.

# VEGETABLES

## SWEET POTATO SOUFFLÉ

Allene Willoughby

**3 c. sweet potato**

**1/2 tsp. vanilla**

**2 lg. slightly beaten eggs**

**1/2 c. milk**

**1/2 tsp. salt**

### **Topping:**

**1 c. chopped pecans**

**1/3 c. melted butter or margarine**

**1 c. brown sugar**

**1/3 c. flour**

Cook , peel and mash sweet potato. Mix first five ingredients and pour into a ungreased baking dish. Mix topping until crumbly spread on top of potato mix. Bake at 350 for 25 to 30 minutes. If doubled bake 40 to 45 minutes.

## SLICED BAKED POTATO

Kim Brock

**4 med. baking potatoes**

**1 tsp. salt**

**2 to 3 tsp. chopped parsley**

**4 T. cheddar cheese**

**1 1/2 T. parmesan cheese**

Preheat oven 425 wash potatoes and pat dry. Cut potatoes into thin slices, but not all the way through. Put potatoes in baking dish slightly open slices. Sprinkle with salt and drizzle with butter. Bake potatoes for 40 minutes. Remove from oven, sprinkle with cheese and parsley. Bake potatoes an additional 10 minutes.



# VEGETABLES

## HEAVENLY POTATOES

Charlene Edwards

**6 lg. potatoes**

**1/4 c. butter**

**1 c. sour cream or two if you like**

**1 can cream of chicken soup**

**1 med. onion**

**1 c. ritz cracker or corn flakes crumbs**

**1 c. grated cheese**

Cook potatoes in skins then peel and grate. After potatoes have cooked and cooled, grate. Heat soup and butter until melted. Remove from heat and blend in sour cream. In casserole dish alternate potatoes, soup mixture, onions sprinkle with salt. Dot with butter and sprinkle with ritz cracker crumbs and cheese. Bake 45 minutes at 350.

## SWEET POTATO CASSEROLE

Teresa Renfrow

**3 c. mashed sweet potato**

**1 tsp. vanilla**

**1/2 c. butter melted**

**2 eggs**

**3/4 sugar**

### **Topping:**

**1 c. brown sugar**

**1 c. chopped pecans**

**1/3 c. flour**

**1/3 c. butter**

Mix potato, vanilla, sugar, eggs and melted butter. Place in a casserole dish. Mix topping ingredients together. Put on top of potato mixture. Bake at 350 for 30 minutes.

# VEGETABLES

## SQUASH CASSEROLE

Teresa Renfrow

**1 lb. yellow squash**

**1/4 c. chopped onion**

**1 can cream of mushroom soup**

**1-8 pkg. herb seasoned stuffing mix (pepperidge farm)**

**1/2 c. butter**

Slice and cool squash and chopped onions in boiling salted water until done. Drain. Combine soup with squash and onions. Combine stuffing mix with butter. In long casserole dish spread layer of stuffing, then a layer of squash mixture. Alternate and Finish up with stuffing mix. Bake at 350 for 30 min.

## SQUASH CASSEROLE

Gladys Summerlin

**2 c. cooked squash**

**3/4 stick butter**

**1 c. evaporated milk**

**2 c. crushed Saltine crackers**

**2 eggs**

**1/2 tsp. pepper**

**1 tsp. salt**

**1 c. shredded cheese**

Beat Squash, butter, cheese, saltines, salt, pepper and eggs together. Bake in greased casserole dish at 375 for 40 minutes.

# **VEGETABLES**

## **HASH BROWN CASSEROLE**

Christy Barfield

<b>2 c. sour cream</b>	<b>2 tsp. salt</b>
<b>2 c. shredded cheddar cheese</b>	<b>1 onion</b>
<b>chopped</b>	
<b>2 cans cream of potato soup</b>	<b>pepper to taste</b>
<b>2 lb. frozen hash brown pieces (thawed)</b>	

### **Topping:**

<b>2 c. crushed corn flakes</b>	<b>1 c. melted butter</b>
---------------------------------	---------------------------

Mix together ingredients except butter and corn flakes. Pour in baking dish. Mix together in separate bowl corn flakes and melted butter. Pour over top. Bake for one hour at 350.

## **SWEET PEA CASSEROLE**

Teresa Renfrow

**1 can sweet peas**  
**1 can cream mushroom soup**  
**1 c. shredded cheddar cheese**

Drain peas, mix cream of mushroom soup an peas. Bake at 350 for 20-25 minutes until bubbly. Top with cheese bake 5 minutes until melted. Makes 4-6 servings.

# SALADS

## FRESH CRANBERRY SALAD

Charlene Edwards

- |                                   |                   |
|-----------------------------------|-------------------|
| <b>1 pkg. fresh cranberries</b>   | <b>water</b>      |
| <b>1 c. finely chopped pecans</b> | <b>1 c. sugar</b> |
| <b>1 c. crushed pineapple</b>     | <b>2 oranges</b>  |
| <b>2 boxes strawberry jello</b>   |                   |

Take juice from pineapple, oranges and cranberries. Add enough water to make 3 cups of juice. Heat juice mixture and pour over jello-mixing well. Mix sugar, pecans and pineapple to jello-juice mixture. Pour into dish and chill.

## PEACH SALAD

Gladys Summerlin

- 1 -29oz can peaches**
- 1 -12oz small cured cottage cheese**
- 2 -3.4 oz instant peach Jello**
- 1 -12 oz carton cool whip**

Drain peaches and cut into bite size pieces. Mix jello with cottage cheese. Add cool whip and then add peaches. Mix well and refrigerate. (May use finely chopped nuts if desired about 1/2 cup.)



## **SALADS**

### **WATERGATE SALAD**

Dorothea Brock

- 1- 12 oz Cool Whip**
- 1 box Pistachio Pudding Mix**
- 1 c. Pecans Chopped**
- 1 can Mandarin Oranges**
- 2 c. Miniature Marshmallows**
- 3/4 c. Coconut**

Combine pudding mix with juice from oranges. Add cool whip, pecans, oranges, coconut and pudding mix well. Fold in marshmallows to pudding mixture. Refrigerate 1 hour before serving.

### **PASTA SALAD**

Teresa Renfrow

- 1 small box spiral pasta**
- 1 green pepper chopped**
- 1 small onion chopped**
- 1 small bottle Italian dressing**
- 1/2 tsp. celery seed**
- chopped tomato- amount you desire**
- 1 chopped cucumber**

Cook and drain pasta. Mix all ingredients. Let sit in refrigerator 3-4 hour before serving.



# *Meats*



*Every moving thing that liveth shall be meat for you;  
even as the green herb have I given you all things.*

*Genesis 9:3*

*Morgan Renfrow*

# **MEATS**

## **YOUR FAVORITE RECIPES**

## MEATS

### CHINESE CASSEROLE

Charlene Edwards

<b>1 can cream of chicken soup</b>	<b>1/2 c. dry rice</b>
<b>1 can chinese vegetables</b>	<b>1 lb. hamburger</b>
<b>1 can cream of mushroom soup</b>	<b>1 can water</b>
<b>chinese noodles</b>	

Brown hamburger. Mix browned hamburger with chicken soup, water, vegetables, mushroom soup and rice. Bake at 350 for 1 hour. Add Chinese noodles on top and brown for 10-15 minutes.

### BAKED BEANS

Teresa Renfrow

<b>1 sm. chopped onion</b>	<b>1/2 c. water</b>
<b>4 T. brown sugar</b>	<b>1 lb. hamburger</b>
<b>1/2 c. chopped green pepper</b>	<b>3/4 - 1 c. catsup</b>
<b>1 lg. can pork and bean</b>	<b>1 T. mustard</b>

Brown and drain hamburger. Mix onion, catsup, water, brown sugar, mustard, pepper and pork and beans then add hamburger. Taste add more sugar or mustard according to your taste. Bake 1 hour at 350.

## MEATS

### SWEET AND SOUR CHICKEN

Becky Godwin

- |  |                  |
|--|------------------|
| 1/2 c. green pepper strips                   | 2 T. oil         |
| 1/2 c. red pepper strips                     | 1 T. cornstarch  |
| 1 c. carrot strips                           | 3 T. brown sugar |
| 1 garlic clove, minced                       | 3 T. vinegar     |
| 1 1/2 c. original minute rice                | 1/4 c. soy sauce |
| 1 can (8oz) chunk pineapple in juice         |                  |
| 1 lb. boneless chicken breast cut into cubes |                  |
| 1/2 tsp. ground ginger                       |                  |

Brown chicken in hot oil in large skillet. Add pepper, carrots and garlic; cook and stir 1 to 2 minutes. Mix cornstarch with soy sauce; add to pan with pineapple and juices, vinegar, sugar and ginger. Bring to full boil. Mean while, prepare rice as directed on package. Serve chicken over rice. Makes 4 servings.

*Heaven and earth shall pass away:  
but my words shall not pass away.*

*Luke 21:33*

## MEATS

### CHICKEN CASSEROLE

Cynthia Thigpen

- 1 chicken cooked (save broth)**
- 1 pkg.. cornbread stuffing**
- 1 can mushroom soup**
- 1 can cream of chicken soup**

Cut chicken in small pieces add 1 cup of chicken broth, 1 can of mushroom soup and 1 can cream of chicken soup. Put in oven on 350 till it starts to bubble, then add stuffing on top. Cook until stuffing is brown on top.

### CHICKEN AND DRESSING CASSEROLE

Teresa Renfrow

- 1 whole chicken**
- 1 lg. cornbread stuffing mix**
- 1 can cream of mushroom soup**
- 1 can cream of celery soup**
- 3-4 c. chicken broth**
- salt and pepper**
- 1 can cream of chicken soup**
- 1 stick butter (melt)**

Boil chicken until it comes off the bone. Mix stuffing with butter. In baking dish put one half stuffing, chicken, salt and pepper. Then spread cream of chicken, mushroom, celery, in this order. Pour broth over this. Put the rest of the stuffing on top. Bake 1 hour at 350. Check after 30 minutes.



# MEATS

## BROCCOLI AND CHICKEN CASSEROLE

Kathy Summerlin

- |  |                             |
|--|-----------------------------|
| <b>1 can cream of mushroom soup</b>    | <b>2 c. cooked broccoli</b> |
| <b>1/2 c. shredded cheese</b>          | <b>1 T. salad dressing</b>  |
| <b>1 c. herb dressing bread crumbs</b> | <b>2 c. cooked chicken</b>  |

Place cooked broccoli in casserole dish. Add chicken (cut in bite size pieces) cover with sauce made with cream of mushroom soup and salad dressing. Sprinkle cheese on top. Sprinkle bread crumbs on top of cheese. Bake at 350 for 20-30 minutes or until heated through.

## CHICKEN CASSEROLE

Myretta Renfrow

- 1 can cream of chicken soup**
- 2 1/2 lb. chicken (cut up)**
- 1/4 c. red pepper or pimiento**

Fry chicken in skillet with oil until golden brown. Take out of oil and put in casserole dish. Add soup and cover and cook in oven at 350 for 25 minutes, stirring often add pepper. Cover and cook 10 minutes or until chicken is tender.

## MEATS

### MEAT LOAF

Teresa Renfrow

- |   |                              |
|---|------------------------------|
| <b>1 c. shredded cheddar cheese</b>     | <b>1/3 c. Heinz 57 sauce</b> |
| <b>1 to 1 1/2 lb. hamburger</b>         | <b>1/4 tsp. pepper</b>       |
| <b>1/2 c. chopped fine green pepper</b> | <b>1 egg</b>                 |
| <b>1 c. stuffing mix (Italian)</b>      |                              |
| <b>1 med. onion chopped</b>             |                              |
| <b>1/2 c. shredded cheese</b>           |                              |

Mix all ingredients, except 1/2 shredded cheese. Bake at 350 for 45 minutes to 1 hour. Add 1/2 cup cheese to top. Bake 3-5 minutes or until melted. Let stand for 5 minutes before cutting.

### CHICKEN CASSEROLE

Toni Barbee

- |                                   |                          |
|-----------------------------------|--------------------------|
| <b>1 c. cream of chicken soup</b> | <b>2 T. poppy seeds</b>  |
| <b>16 oz sour cream</b>           | <b>3-4 lb. chicken</b>   |
| <b>1 1/2 pkg. ritz crackers</b>   | <b>1 stick margarine</b> |

Boil chicken until done. Debone chicken and layer in bottom of casserole dish. Mix cream of mushroom soup and sour cream together in separate bowl. Melt stick of margarine. Crush crackers and mix poppy seed into cracker mix in separate bowl. Pour melted margarine over crackers. Mix well. Pour sour cream mixture over chicken in dish. Pour cracker mix over chicken and mix some into the chicken and sour cream mixture. Bake at 350 for about 40 minutes.

# MEATS

## MEAT LOAF

Myretta Renfrow

- |                                  |                      |
|----------------------------------|----------------------|
| <b>1 lb. hamburger</b>           | <b>1/2 tsp. salt</b> |
| <b>2 small onions (chopped)</b>  | <b>2 eggs</b>        |
| <b>1/2 c. bread crumbs</b>       | <b>1 c. ketchup</b>  |
| <b>1/2 bell pepper (chopped)</b> |                      |

Mix all together, place in pan bake at 350 for about 45 minutes.

## HAM AND SCALLOPED POTATOES

Charlene Edwards

- |  |                        |
|--|------------------------|
| <b>10 med. potatoes, thinly sliced</b> | <b>1 c. water</b>      |
| <b>1 c. grated cheddar cheese</b>      | <b>1/2 tsp. tartar</b> |
| <b>2 onions, thinly sliced</b>         | <b>8 slices ham</b>    |
| <b>1 can cream of mushroom soup</b>    | <b>paprika</b>         |
| <b>salt and pepper to taste</b>        |                        |

Toss sliced potatoes in cream of tartar and 1 c. water. Drain. Put half of ham, potatoes, and , onions in crock pot. Sprinkle with salt and pepper and cheese. Repeat with remaining half. Spoon undiluted soup over top. Sprinkle with paprika. Cover and cook on low 8-10 hours or on high for 4 hours.

# MEATS

## SWEET AND SOUR MEATBALLS

Teresa Renfrow

<b>1 lb. hamburger</b>	<b>1/2 c. water</b>
<b>1 c. Italian bread stuffing mix</b>	<b>1/2 c. milk</b>
<b>1/2 tsp. salt</b>	<b>1 T. sugar</b>
<b>1 1/2 tsp. worcestershire sauce</b>	<b>1/4 c. vinegar</b>
<b>1/2 c. chopped green pepper</b>	<b>1/2 c. ketchup</b>
<b>1/2 c. chopped onion</b>	

Mix hamburger, bread crumbs, milk and salt form into balls. Mix together remaining ingredients. Pour over meatballs. Bake in a 9x13 dish 45 minutes at 375 let stand for 5 minutes.

## BARBECUED MEATBALLS

Myretta Renfrow

<b>1 1/2 lb. ground beef</b>	<b>1 egg, beaten</b>
<b>1 1/2 tsp. minced onions</b>	<b>1 tsp. salt</b>
<b>1/2 c. dry bread crumbs</b>	<b>1/2 c. water or milk</b>

### **Sauce:**

<b>1/2 c. chili sauce</b>	<b>1/2 c. catsup</b>
<b>1 T. chopped onions</b>	<b>6 T. vinegar</b>

Mix all ingredients for meatballs and shape into balls. Place in casserole dish and bake 50 minutes at 375. For sauce, mix all ingredients for sauce in a saucepan and cook for 5 minutes. When meatballs are done pour sauce over them and serve.

## MEATS

### ANN LANDERS MEAT LOAF

Gladys Summerlin

- |                                  |                         |
|----------------------------------|-------------------------|
| <b>2 lb. ground round steak</b>  | <b>2 eggs, beaten</b>   |
| <b>1 1/2 c. bread crumbs</b>     | <b>1/2 c warm water</b> |
| <b>18 oz. can tomato paste</b>   | <b>2 strips bacon</b>   |
| <b>1 envelope onion soup mix</b> | <b>3/4 c. ketchup</b>   |
| <b>salt and pepper to taste</b>  |                         |

Preheat oven to 350. Mix together ground round, eggs, bread crumbs, ketchup, water, soup mix, salt and pepper. Blend thoroughly. Put mixture in a even layer in oiled loaf pan. Smooth out top with spatula. Lay bacon down the length of meat loaf and pour tomato sauce over top. Bake in middle level of oven for 1 hour until firm.

### MEAT LOAF

Angela Johnson

- |                                    |                          |
|------------------------------------|--------------------------|
| <b>1 lg. onion chopped</b>         | <b>2 T. A-1 sauce</b>    |
| <b>1/2 c. ketchup</b>              | <b>1/2 tsp. sugar</b>    |
| <b>1/2 tsp. salt and pepper</b>    | <b>1 lb. ground beef</b> |
| <b>1/2 c. chopped green pepper</b> | <b>1 egg</b>             |
| <b>2 slices stale bread crumbs</b> | <b>1/2 c. milk</b>       |

Mix all ingredients well and bake at 350 for about 1 hour.

# MEATS

## BEEF STEW

Teresa Renfrow

**1-2 lb. beef stew**

**water**

**1-2 pkg. lipton onion soup mix**

**salt and pepper**

**1 can cream of mushroom soup**

Put meat and soup mix in crock pot. Add water just above meat. Add salt and pepper. Slowly cook 6-8hours. After its done add cream of mushroom soup. Serve.

## LASAGNA

Charlene Edwards

**1 1/2 lb. hamburger**

**water**

**32 oz. spaghetti sauce**

**4 c. mozzarella**

**16 oz. lasagna noodles**

**12 oz. cottage cheese**

**salt, pepper and oregano to taste**

Preheat oven to 350. Brown hamburger; drain. In bowl, mix cottage cheese and 2 cup mozzarella cheese. Season to taste. In 9x12x12 pan grease on bottom and sides. Place layer of noodles, then sauce, then cheese, then layer of noodles. Layer with remaining cheese. Pour can of water around edge of pan to keep lasagna juicy. Cover with foil. Bake for 1 1/2 hours.



# MEATS

## LASAGNA

Allene Willoughby

- 1 lb. sausage (hot)**
- 3 lb. hamburger**
- 1 lg. jar ragu spaghetti sauce with mushrooms**
- 1 box lasagna noodles**
- 1 box parmesan cheese**
- 1 pkg. cottage cheese**
- 1 pkg. mozzarella cheese**
- 2 tsp. garlic salt**
- 2 tsp. chili powder**
- 1 tsp. thyme**
- 1 T. worcestershire sauce**
- 1 T. crushed red pepper**
- 2 tsp. onion powder**
- 1 sm. can chopped mushrooms**
- 1 sm. bell pepper chopped**
- 1/4 c. celery chopped fine**

Brown and drain hamburger and sausage. Add garlic salt, chili powder, thyme, worcestershire sauce, crushed red pepper, onion powder, mushrooms, bell pepper and celery add ragu sauce 1/2 jar of water and let simmer 30 minutes. Cook noodles while sauce is simmering, follow directions on box. In a large pan put light layer of sauce on bottom of pan then layer noodles (use 3 noodles per layer). Layer of sauce, mozzarella, cottage cheese. Sprinkle with parmesan cheese. Continue until pan is full. Top layer should be sauce with heavy amount of cheese. Cook in oven at 350 for 45 minutes.

# MEATS

## FRIED CHICKEN

Linda Barbee

**2 to 3 pieces per person**  
**frying pan with lid**  
**timer**  
**1 1/2 c. canola oil**  
**container with sealable lid**

**salt**  
**1 c. flour**  
**paper towel**  
**serving dish**  
**tongs**

Clean chicken if low fat desired remove skin. Preheat oil on high. Sprinkle with salt. Put in bowl with sealable lid pour in flour seal with lid and shake until pieces are coated. Put pieces in hot oil on high set timer for 3 minutes. Take tongs turn chicken over set timer 3 minutes. Turn heat to simmer and cover with lid set timer 6 minutes. If chicken pieces are very large or the pan very full set for 7. Turn chicken cover set timer for 6 minutes. If chicken is not brown turn heat high and brown. Place paper towel in dish and drain. Serve.

## BAKED CHICKEN

Myretta Renfrow

**1 chicken cut up**  
**1 can mushroom soup**  
**1 c. long grain rice**

**2 cans water**

Brown chicken in frying pan (uncovered). Put rice in bottom of 1 1/2 qt. casserole dish. Place chicken on top and pour mushroom soup diluted with water over all of it. Cover with foil and bake at 350 degrees for 1 1/2 hours.

# MEATS

## HAM PASTA SPECIAL

Kim Brock

- 12 oz. mushrooms, sliced
- 4 c. 1/2 and 1/2 dairy mix
- 1/4 c. butter
- 3/4 c. grated parmesan cheese
- 4 T. flour
- 2 c. ham (cut in slices)
- 8 oz. pkg. thin spaghetti

In med. sauce pan melt butter until hot, briskly cook mushrooms until wilted (5). stir in flour. Turn heat off, gradually stir in 1/2&1/2 keeping smooth. Cook over med. heat, stir constantly until thickened and bubbling (sauce will be on thin side) turn heat off, stir in parmesan cheese, ham, salt and pepper. Cook spaghetti and drain then spread in shallow broiler-proof baking dish. Pour hot sauce over pasta and mix. Sprinkle with remaining cheese. Broil 6-8 minutes.

## BARBECUED BEEF RIBS

Charlene Edwards

- |                           |                |
|---------------------------|----------------|
| 2 lb. boneless beef ribs  | 1 c. water     |
| 16 oz. can tomato paste   | 1/2 tsp. salt  |
| 3/4 c. packed brown sugar | 1/2 tsp. salt  |
| 2 T. prepared mustard     | 1/2 c. vinegar |

Put all ingredients into a crockpot and mix well. Cook on low for 8 hours. Serve over hot rice or noodles if desired.

# MEATS

## RANCH CHICKEN

Teresa Renfrow

**5-6 boneless chicken breast**

**2-3 pkg. hidden valley ranch powder dressing**

**melted butter**

Roll chicken in dressing mixture, dip in butter. Bake at 350 for 30 -40 minutes.

## CHICKEN AND CHEDDAR GRILL

Kim Brock

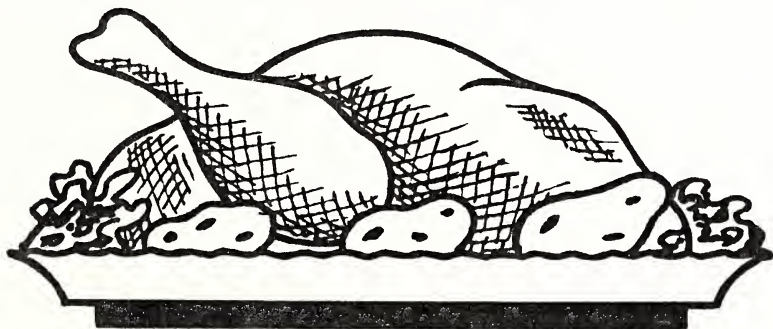
**cheddar or american cheese (sliced or shredded)**

**french bread loaf (sliced in half)**

**chunky salsa**

**sliced cooked chicken breast**

Preheat oven 350. Layer bread halves with cheese, chicken, salsa, and additional cheese. Place onto a cookie sheet. Bake for 8-10 minutes until cheese is melted.



# MEATS

## CHICKEN AND HAM

Myretta Renfrow

**6 slices ham tenderized**  
**6 chicken breast**  
**1/4 c. melted butter**

**2 T. lime juice**  
**salt to taste**

Place slices of ham in bottom of shallow pan, place chicken breast on ham. Add salt to taste. Mix butter and lime juice, pour over chicken and ham bake uncovered in a 300 degree oven for 1 hour.

## FRIED BARBECUE CHICKEN FOR TWO

Charlene Edwards

**2 chicken breast**  
**1/2 tsp. texas pete**  
**salt and pepper to taste**  
**1/2 c. vinegar**

**1/4 c. catsup**  
**1 c. flour**  
**1/2 c. water**

Mix vinegar, catsup; texas pete and water then set aside. Mix flour, salt and pepper together. flour chicken breast fry in pan until light brown. Remove from pan and pour off most of oil. Put chicken back in pan and pour mixture over it cook about 25 minutes more.

# MEATS

## HAY STACKS

Nikki Barbec

**1 bag fritos corn chips**  
**shredded lettuce**  
**1 can refried beans**  
**1 pkg. taco seasoning**  
**1 lb. hamburger**

**1 jar salsa**  
**sour cream**  
**1 diced tomato**  
**1 diced onion**  
**shredded cheese**

Brown hamburger in skillet and add taco seasoning. Put each ingredient in a separate bowl. Serve yourself and enjoy by placing fritos on plate and add the toppings that you like.

## CHICKEN PASTRY

Myretta Renfrow

**1 can cream of chicken soup**  
**salt**  
**1 box of frozen pastry strips**  
**1 chicken cut up**

Cook chicken in pot until tender. Take up and take off bones. Strain broth and add desired amount of water, salt, and one can of cream of chicken soup. Bring to a boil and drop in pastry strips. Cook about 5 or 10 minutes.



# MEATS

## BAKED CHICKEN

Myretta Renfrow

**1 chicken cut up**  
**2 to 3 c. water**  
**salt and pepper to taste**

**2 T. flour**  
**1/3 c. vinegar**

Put chicken in baking pan. Add 2 to 3 cups of water and a little salt. Cover with foil and bake until done at 350. Mix 1/3 cup of vinegar, 2 T. flour ,salt and pepper . After chicken is done, pour in pan and cook about 5 more minutes without cover.

## SPICY FRIED CHICKEN WRAP

Maegan Williams

**2 T. cayenne pepper**  
**2 T. chili powder**  
**2 T. garlic powder**  
**salt and pepper to taste**  
**2 T. seasoning salt**

**cooking oil**  
**2 c. flour**  
**chicken breast**  
**bacon**  
**2 T. coriander**

Pour flour into bowl. Mix cayenne, chili powder, garlic, coriander, salt, pepper, and seasoning salt into flour. Wrap one piece of bacon around chicken and batter together. Put chicken wrap in oil and cook for 20 minutes or until crispy. Hint: If you have trouble keeping bacon on chicken use toothpicks to hold it together until bacon is stuck to chicken.

# MEATS

## CHILI

Maegan Williams

- 1 lb. ground beef**
- 2 lb. lean beef cubed**
- 4 tsp. Worcestershire sauce**
- 4 tsp. chili powder**
- 1/4 tsp. coriander**
- 1/4 tsp. cumin**
- 2 tsp. salt**
- 2 bay leaves**
- 2 tsp. chopped garlic**
- 1 1/2 tsp. hot pepper sauce**
- 2 tsp. oregano**
- 4 tsp. sugar**
- 1/4 tsp. cayenne**
- 2 tsp. black pepper**
- 2 c. water**
- 1 1/2 c. chopped onion**
- 2 15 oz cans crushed tomato**
- 2 15 oz. cans diced tomato**
- 2 15 oz cans kidney beans (drained)**

Brown beef on med./high heat stirring and as it is nearly done, add diced beef and cook 3 minutes until it is brown on out side and pink center. Add all ingredients from Worcestershire sauce thru black pepper. Cook 20 minutes stirring occasionally. Add onion, water, and all tomatoes. Reduce heat and simmer about 1 hour. Add beans and cook 15 more minutes. Serve with sour cream, shredded cheddar cheese and nacho chips. Makes 10 servings.

## MEATS

### SPECIAL TOUCH CHILI BEANS

Nikki Barbee

<b>1 can tomato sauce</b>	<b>chili powder</b>
<b>1 clove garlic</b>	<b>olive oil</b>
<b>1 lb. hamburger</b>	<b>2 hershey's kisses</b>
<b>1 can chili beans</b>	<b>1 med. onion</b>

Sauté onion and garlic in oil. Add hamburger, cook till done. Add chili beans, tomato sauce and chili powder to taste. Stir and simmer. For the special touch add 2 hershey's kisses. Stir, melt chocolate and serve.

### QUICK MEXICAN PIZZA

Kim Brock

<b>2 c. shredded cheese</b>	<b>1/2 bell pepper</b>
<b>1/2 lb. ground beef</b>	<b>1/2 onion</b>
<b>4 flour totillas</b>	<b>1 c. salsa</b>

Preheat oven to 400. In skillet sauté onion and bell pepper. Cook ground beef, drain. Spread 1/4 on each tortilla. Add onion and pepper onto each tortilla. Top each with 1/2 cup cheese. Bake in oven 8-10 minutes.

# MEATS

## BBQ PORK ROAST

Dana Pearce

**half or whole pork picnic**

**Sauce:**

**4 T. margarine**

**1 c. ketchup**

**1/2 c. kraft bbq sauce**

**1/2 c. vinegar**

**5 T. brown sugar**

**1 T. texas pete**

**1/2 c. brown sugar (may substitute molasses)**

In crock pot cook picnic on high for 6 hours. Remove picnic from crock pot and place in oven safe dish skin side up and cook at 450 for about 1 hour. Mix all sauce ingredients together and pour over roast. Place back in oven and cook about 5 more minutes.

## BAKED SALMON

Linda Barbee

**1/4 lb. fillet salmon per person**

**salt to taste**

**1 sm. onion per person**

**glass baking dish**

**1 med. potato per person**

**pepper to taste**

**1 lg. can sliced pineapple ( in its on juice)**

Drain pineapple juice into dish. Rinse salmon and marinate in juice for several hours. Pre-heat oven to 350. Peel potatoes and onions and slice very thin. Layer potatoes and onions. Place salmon and marinate sauce on top of potatoes and onions. Sprinkle with salt and pepper . Cover with foil and cook for 45 minutes. Cook potatoes and onions until tender. Serve pineapple slices as a side dish.

## MEATS

### SALMON PATTIES

Myretta Renfrow

**1 can salmon**

**2 eggs**

**2 T. flour**

**1/3 tsp. salt**

Mix all ingredients together well. With a large spoon make patties. Fry in hot oil until brown on both sides. Drain on paper towels.

### HAM AND RED EYE GRAVY

Angela Johnson

**6 slices country cured ham (thinly sliced)**

**1 T. lard**

**1/8 c. water**

**1 T. strong coffee**

In iron frying pan, put ham and cover with water. Bring to a boil to remove excess salt. Drain off water and add the lard. Fry slowly until done but not hard. Remove from pan. Add a little water to hot pan stirring any brown that stuck to the pan. add about 1 T. coffee. Pour over ham and you can eat it over grits, rice or biscuits.

*Heaven and earth shall pass away:*

*but my words shall not pass away.*

*Luke 21:33*

# *Breads*



*And as they were eating Jesus took bread, and blessed it,  
and brake it, and gave it to the disciples,  
and said, Take, eat; this is my body.  
Matthew 26:26*



# **BREADS**

## **YOUR FAVORITE RECIPES**

# **BREADS**

## **PUMPKIN BREAD**

Dorothea Brock

<b>2/3 c. oil</b>	<b>2 2/3 c. sugar</b>
<b>1 can or 2 c. pumpkin</b>	<b>2/3 c. flour</b>
<b>1 tsp. ground cinnamon</b>	<b>4 eggs</b>
<b>1 tsp. ground cloves</b>	<b>2/3 c. raisins</b>
<b>2/3 c. chopped nuts</b>	

Mix oil and sugar in large bowl add eggs, pumpkin and water. Add flour, cinnamon and cloves mix well. Add nuts and raisins. Pour into greased pans about 3/4 full. Bake in preheated oven at 350 for about 1 hour and 10 minutes.

## **BANANA NUT BREAD**

Dorothea Brock

<b>1/3 c. oil</b>	<b>1 c. sugar</b>
<b>3 bananas (mashed)</b>	<b>2 c. flour</b>
<b>1 c. nuts (chopped)</b>	<b>1 egg</b>

Cream sugar and oil. Beat egg lightly add to sugar mixture. Mix mashed bananas to cream mixture. Add flour to cream mixture mix well add chopped nuts mix. Bake in greased loaf pan in a preheated oven at 350 for about 1 hour.

## **BREADS**

### **BROCCOLI CORNBREAD**

Kim Brock

**1 10 oz. pkg. frozen broccoli (thawed)**

**1 8 1/2 oz. pkg. corn muffin mix**

**4 lg. eggs lightly beaten**

**3/4 c. cottage cheese**

**1/2 c. butter melted**

**1/3 c. chopped onion**

**1 tsp. salt**

Preheat oven to 400. Drain broccoli well pressing between layers of paper towels. Combine corn muffin mix and remaining five ingredients, stir well. Stir in broccoli. Pour into a greased baking dish (13x9x2). Bake for 20 to 25 minutes. Let cool slightly, cut into squares.

### **MAMA'S HOME MADE TURKEY DRESSING**

Charlene Edwards

**2 long packs of crackers**

**1/2 loaf white bread**

**1 sm. onion (chopped)**

**giblets and bony pieces of turkey (cooked and deboned)**

**1 c. broth**

**2 or 3 boiled eggs**

**3 T. salad dressing**

Mix all together and bake in 9x13 baking dish or pan at 350 until brown. If mixture appears dry add water or salad dressing.

## BREADS

### MELT-IN-YOUR-MOUTH LEMON BREAD

Mrs. Millie Warlick

#### **Cake:**

**1 box lemon cake mix**  
**4 eggs, slightly beaten**  
**1 pkg. instant pudding**

**1/2 c. oil**  
**1 c. boiling water**

#### **Glaze:**

**1 c. powder sugar**  
**1 T. margarine, softened**

**6 T. lemon juice**

Mix cake mix, boiling water, eggs, lemon pudding , and oil until smooth and creamy about 4 minutes. Pour into two loaf pans. Bake at 350 for 45 minutes. For glaze, mix powdered sugar, lemon juice, and margarine until smooth. Punch holes into cooked cake and drizzle glaze over the cakes.

### DUTCH BREAD

Teresa Renfrow

**1 stick butter**  
**1 egg**  
**1 c. (heaping) chopped pecans**

**1 c. sugar**  
**1 tsp. vanilla**  
**1 c. flour**

Mix sugar, butter, egg. Add vanilla and flour. Mix, add pecans. Stir. Bake in 9 inch pie dish. Shake down repeat 7-8 times or until it does not rise again. Let brown. Cool 5-10 minutes cut and serve.

## CAKES

### TOASTED PECAN CAKE

Marjorie Pearce

**1 tsp. vanilla extract**  
**1/2 c. toasted pecans chopped fine**  
**1 box duncan hines butter cake mix**  
**(mix according to box directions)**

#### **Frosting:**

<b>1 stick margarine (softened)</b>	<b>1 tsp. vanilla</b>
<b>1 box 10x powder sugar</b>	<b>1-8oz cream cheese</b>
<b>1 c. toasted pecans chopped fine</b>	

In cake mix add vanilla and pecans. Line three 9 in. cake pans with wax paper. Pour cake batter into pans and bake according to box directions until done. Mix well Cream cheese, margarine, vanilla, then add confection sugar. Mix good and add pecans. Spread between layers and around cake. This cake improves taste with age. You can just make two layers if desired.

### QUICK FRUITY CAKE

Cynthia Thigpen

<b>1 c. sugar</b>	<b>1 c. flour</b>
<b>1 c. butter or margarine</b>	<b>1 egg</b>
<b>any kind fruit</b>	

Mix together sugar, flour, and egg until its looks knotted. Pour over any kind of fruit. Melt, butter, pour over the top and cook in oven at 350 until golden brown or until bubbles.

## *Desserts*



### *Samson's Riddle:*

*"Out of the eater, something to eat;  
out of the strong something sweet."*

### *Answer:*

*"What is sweeter than honey?  
What is stronger than a lion?"*

*Read Judges 14*

*Hannah Brock*



# **DESSERTS**

## **YOUR FAVORITE RECIPES**

# CAKES

## PIG PICKING CAKE

Gladys Summerlin

**1/2 c. corn oil**

**4 eggs**

**1 box duncan hines butter cake mix**

**1-11oz. can mandarin orange slices**

**Icing:**

**20 oz. can crushed pineapple (drained)**

**1 box vanilla instant pudding**

**1-9 oz cool whip**

Mix cake mix, oil, eggs and mandarin oranges. Pour into three greased cake pans. Bake at 375 until done. About 15-20 minutes. Let cool. Mix pineapple and pudding mix together. Fold in cool whip and spread on layers.

## CHERRIES (STRAWBERRIES) IN THE SNOW

Cynthia Thigpen

**1 angel food cake**

**1- 8 oz cream cheese**

**1/2 c. sugar**

**1 can cherry pie filling OR**

**(1 pkg. strawberry jello if using strawberries)**

**1 tsp. vanilla**

**1/2 c. milk**

**1 lg. cool whip**

Pinch up cake. Mix cheese, milk, and sugar. Fold in cool whip and pour over pinched up angel food cake, chill for 1 hour. Then add cherry filling and vanilla. Spread over cake. Refrigerate until ready to serve.

# CAKES

## HONEY BUN CAKE

Nikki Barbee

**1 pkg. yellow cake mix**  
**3/4 c. oil plus 2 T. oil**  
**1 c. light brown sugar**

**3 T. cinnamon**  
**8 oz. sour cream**

### Icing:

**2 c. powder sugar**  
**1 T. vanilla**

**3 T. milk**

Blend all ingredients together. Bake at 350 for 40 minutes. for icing mix all ingredients together until smooth. Pour icing over cake while it is hot. Enjoy.

## DIRT CAKE

Myretta Renfrow

**2 lb. bag oreo cookies**  
**8 oz. cream cheese**  
**2 small boxes vanilla instant pudding mix**

**4 cups milk**  
**12 oz. cool whip**

Blend pudding and milk with electric mixer on low. Fold in cream cheese and cool whip. Crush cookies as small as possible. Make: alternate layers starting with cookies. chill for 30 minutes.

# CAKES

## ORANGE CAKE

Myretta Renfrow

**1 Box orange cake mix**

**1 box orange jello**

**Icing:**

**12 oz. frozen coconut**

**1 c. sugar**

**1 med. cool whip**

**8 oz. sour cream**

**2 oranges (juice)**

Mix cake mix by directions on box then add jello. Pour into cake pans and bake as directed on box. Icing: mix all ingredients together while you bake your cake. Let cake cool before icing it.

## LEMON POUND CAKE

Aileen Barfield

**4 eggs**

**1 box Duncan hines supreme lemon mix**

**1 box jello instant lemon pudding**

**1 c. water**

**1 c. wesson oil**

Mix all ingredients together. Beat 5 minutes. Bake 1 hour in tube cake pan at 325.

## CAKES

### CAKE MIX POUND CAKE

Charlene Edwards

<b>1 c. sour cream</b>	<b>4 eggs</b>
<b>1/2 c. oil (Crisco)</b>	<b>1/2 c. sugar</b>
<b>1 box yellow cake mix</b>	<b>1 T vanilla</b>

Mix all ingredients together. Spray tube pan with Pam, put mixture into pan. Bake at 350 for 45 minutes to 1 hour.

### PIG PICKING CAKE

Cynthia Thigpen

<b>1 box yellow cake mix</b>	<b>3/4 c. wesson oil</b>
<b>11 oz. can mandarin oranges</b>	<b>4 eggs</b>

#### **Icing:**

<b>1 can crushed pineapple</b>	<b>1/2 to 1 c. nuts</b>
<b>1-9 oz carton cool whip</b>	<b>1 small can coconut</b>
<b>1-3 oz. vanilla instant pudding</b>	

Mix cake mix, oil, eggs and add mandarin oranges. Bake in 3 greased cake pans at 350 until done.

Icing: mix pineapple, cool whip, pudding, coconut and nuts. Spread on layer.

# CAKES

## CHOCOLATE CHIP CAKE

Toni Barbee

<b>1 box yellow cake mix</b>	<b>8 oz. sour cream</b>
<b>1 pkg. instant vanilla pudding</b>	<b>3 eggs</b>
<b>6 oz. chocolate chips</b>	
<b>9 sq. german bakers chocolate (shaved)</b>	

### Icing:

<b>1 stick butter or margarine</b>	<b>1/2 tsp. vanilla</b>
<b>1 box 10x powder sugar</b>	
<b>1/2 c. pecans (optional)</b>	
<b>8 oz pkg. cream cheese</b>	

Mix cake mix, vanilla pudding, sour cream, eggs, chocolate chips and shaved german bakers chocolate together. Bake in 3-9 inch round cake pans at 350 for 30 minutes or until done. Mix all ingredients of icing together and spread on cake.

## FRESH APPLE CAKE

Myretta Renfrow

<b>2 c. sugar</b>	<b>1 1/4 c. oil</b>
<b>2 tsp. vanilla</b>	<b>3 c. flour</b>
<b>2 c. chopped apples</b>	<b>2 eggs</b>
<b>1 c. chopped nuts</b>	<b>1 tsp. salt</b>
<b>1 1/4 tsp. soda</b>	

Mix all ingredients together. Pour into baking dish and bake at 350 about 30 minutes or until done.

# CAKES

## RED VELVET CAKE

Aileen Barfield

2 1/2 c. self rising flour  
1 1/2 c. wesson oil  
2 bottles red food coloring  
1 tsp. baking soda  
1 tsp. vinegar

1 1/2 c. sugar  
1 c. buttermilk  
2 eggs  
1 tsp. cocoa  
1 tsp. vanilla

### Frosting:

1 box confectioner sugar  
8 oz. cream cheese  
1 stick margarine

1 tsp. vanilla  
1 c. chopped nuts

Mix flour, sugar, milk, oil, food color, eggs, soda, cocoa, vinegar and vanilla together. Bake at 350 for 30 minutes in 3 cake pans. Frosting: cream together butter and cream cheese. Add confectioner sugar and vanilla. Spread on cake layers and sprinkle with nuts.





# CAKES

## OLD FASHION CHOCOLATE CAKE

Patsy Talton

1 stick butter or margarine  
3 c. self rising flour  
1 tsp. baking soda  
1 1/2 c. buttermilk

6 eggs  
2 c. sugar  
1/2 c. wesson oil  
1 tsp. vanilla

### Icing:

1 stick butter or margarine  
1 lg. can carnation milk  
1/2 c. chocolate cocoa

2 c. sugar  
1 tsp. vanilla

Cream sugar, butter, and wesson oil together, add eggs one at a time (sift flour and baking soda in separate bowl). Add flour mixture buttermilk and vanilla along with the cream mixture, beat 2 minutes. Grease and flour cake pans pour 2/3 batter per pan and cook on 350 for 8 minutes or until golden brown. Icing: mix and cook sugar and cocoa together, add soft margarine, and milk stir until it boils. Lower heat, add vanilla. Pour small amount of icing mixture on each layer as they come out of oven. If you like lots of chocolate double icing the recipe.



# CAKES

## HERSHEY BAR CAKE

Angela Johnson

**1 box swiss chocolate cake mix      3 eggs**  
**3/4 c. crisco oil      1 1/2 c. milk**  
**1 sm. pkg. instant vanilla pudding**

### **Frosting:**

**1-8 oz. cream cheese      1-12 oz. cool whip**  
**1 1/2 c. powder sugar      1 c. chopped pecans**  
**1/2 c. granulated sugar**  
**6 hershey bars with almonds chopped**

Mix cake mix, pudding, milk, eggs, and oil together . pour into cake pans and bake at 325 for 25 minutes. Cool.

Frosting: Mix the two kinds of sugar together. Mix in the cream cheese and cool whip. Spread over cake then sprinkle chopped hershey bars and pecans over top.

*Blessed are you when people insult you,  
persecute you and falsely say all kinds of evil against you because of me.*

*Rejoice and be glad, because great is your reward in heaven,  
for in the same way they persecuted the prophets who were before you.*

*Matthew 5:11-12 NIV*

# CAKES

## BLACK WALNUT CAKE

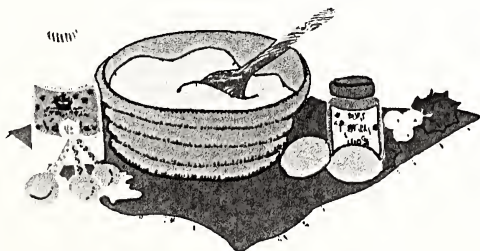
Patsy Talton

3 egg yokes (save whites)	3/4 c. milk
2 c. daily bread self rising flour	3/4 c. butter
1/2 tsp. black walnut flavoring	1 tsp. vanilla
1/2 c. walnuts chopped	3 oz. sour cream
1 1/2 c. sugar plus 3 T.	

### Icing:

1 1/2 c. brown sugar	10 marshmallows
1 1/2 c. walnuts chopped	1/3 c. water
1 tsp. vanilla flavoring	2 lg. egg whites
1/2 tsp. black walnut flavoring	3 T. syrup

Cream butter, sugar, sour cream, egg yokes. Sift flour 3 times add alternating with milk add vanilla. Beat egg whites, 3 T. sugar until fluffy. Add 3 T. flour to nuts. Fold in egg whites and nuts into cake batter. Bake in 3 cake pans at 350 until wooden tooth pick comes out clean. Icing: mix sugar, syrup, water beat add egg whites place in double boiler beating, cook for 10-15 minutes. Add marshmallows and flavoring beat until marshmallows are melted. Spread on layers and sprinkle with nuts.



# CAKES

## CHOCOLATE SYRUP CAKE

Aileen Barfield

<b>1 stick butter</b>	<b>1 tsp. vanilla</b>
<b>1 c. self-rising flour</b>	<b>1 c. sugar</b>
<b>1-16 oz. can chocolate syrup</b>	<b>4 eggs</b>

### Icing:

<b>1/3 c. evaporated milk</b>	<b>1 c. sugar</b>
<b>1/2 c. chocolate chips</b>	<b>1 stick butter</b>

Cream sugar and butter, add eggs one at a time. Add chocolate, flour and vanilla. Beat well with a mixer. Pour into tube pan and bake at 350 for 50 minutes. For icing: mix all ingredients in same bowl. Boil 2 minutes add chocolate chips. Whip until smooth and spread on cake. Note icing will appear to be thin but will set up after it is spread onto the cake.

Love is patient, love is kind.

It does not envy, it does not boast, it is not proud.

It is not rude, it is not self-seeking,

it is not easily angered, it keeps no records of wrongs.

1 Cor. 13:4-5 NIV

# CAKES

## DIRT CAKE

Toni Barbee

<b>2 pkgs. vanilla instant pudding</b>	<b>3 c. milk</b>
<b>8 oz. pkg. cream cheese</b>	<b>1 c. powdered sugar</b>
<b>1 1/2 sticks margarine or butter</b>	<b>8 oz. cool whip</b>
<b>1 pkg. oreo cookies crumbs</b>	

Mix pudding with milk and let stand in refrigerator (in a large bowl), cream together cream cheese, margarine, and powder sugar. Fold pudding mixture into cream cheese mixture and then fold in cool whip. In a deep bowl, layer oreo cookie crumbs and pudding mixture, starting and ending with cookie crumbs, ( make several layers). For added fun, make the cake in a flower pot or sand pail. Include in the layers gummy candy (gummy worms, frogs, etc.). You can also place silk flowers in the cake.

*Those who went ahead and those who followed shouted, "Hosanna!"*

*"Blessed is he who comes in the name of the Lord!"*

*"Blessed is the coming kingdom of our father David!"*

*"Hosanna in the highest!"*

*Mark 11:9-10 NCV*

# CAKES

## POPPY SEED CAKE

Teresa Renfrow

<b>1 c. butter</b>	<b>poppy seed</b>
<b>2 c. flour (all purpose)</b>	<b>1 tsp. soda</b>
<b>4 eggs (separated)</b>	<b>1 tsp. vanilla</b>
<b>1-8 Oz. sour cream</b>	<b>1 1/2 c. sugar</b>

Cream butter with egg yokes, add vanilla, sugar, and soda. Fold in sour cream then flour. Add poppy seed the amount you desire usually 1/3 to 1/2 cup. Beat egg whites until peak forms. Fold in cake mixture. Pour into tube cake pan and bake at 350 for about 1 hour or until toothpick comes out clean.

## BUTTER PECAN POUND CAKE

Dana Pearce

<b>1/4 c. powder sugar</b>	<b>4 eggs</b>
<b>1 can coconut pecan icing</b>	<b>3/4 c. oil</b>
<b>1/4 c. chopped pecans</b>	<b>1 c. water</b>
<b>1 box Betty Crocker butter pecan cake mix</b>	

Grease pan and sprinkle with powdered sugar. Sprinkle chopped pecans in bottom of pan. Combine cake mix, eggs, oil and water. Mix for 2 minutes or until smooth add icing to batter. Mix well and pour into pan on top of pecans. Bake at 350 for 55 minutes or until brown. Tube pan, bunt pan or sheet cake pan may be used.

# CAKES

## MOUND CAKE

Charlene Edwards

**1 box duncan hines devils food cake mix**

### Filling:

**1 lg. bag marshmallows**

**1/2 stick margarine**

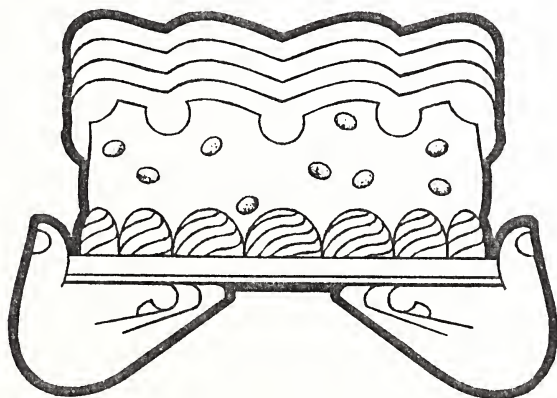
**1-7 oz. bag flaked coconut**

**1/2 c. canned milk**

**hershey's chocolate frosting**

**1/2 c. sugar**

Mix cake mix according to directions on box and bake according to directions. Filling: mix milk, margarine and sugar and cook 3 minutes, starting when margarine is melted. Add 20 large marshmallows and 7 oz. bag coconut. Cool cake and cut in half lengthwise. Spread filling on bottom layer. Put other layer on top and frost with Hershey's chocolate frosting.





# CANDY

## PERKY PECANS

Dorothea Brock

**1 lb. pecan halves**

**1 tsp. cold water**

**1/4 tsp. salt**

**1 egg white**

**1/2 c. sugar**

**1/2 tsp. cinnamon**

Beat egg white and water until fluffy, add pecans and coat well. Mix sugar, salt and cinnamon in a bowl. Add nuts and mix together. Bake in buttered pan at 250 for 1 hour stir every 15 minutes.

## PEANUT BUTTER BALLS

Teresa Renfrow

**2 sticks butter**

**1 c. graham cracker crumbs**

**1 box 10x powder sugar**

**12 oz. semi sweet choc.**

**1 c. chopped pecans**

**1.2 bar paraffin wax**

**12 oz. peanut butter**

Melt butter. Mix all ingredients together except wax and choc. Roll into small balls. Over low heat melt wax and choc. together. Dip balls into melted wax and choc put on wax paper to let choc. dry. Store in covered dish.



# CANDY

## HAYSTACKS

Toni Barbee

**2 - 12 oz. pkg. butterscotch bits**

**1 lg. bag chinese noodles**

**1 to 1 1/2 c. peanuts (optional)**

Melt butterscotch bits on stove or in the microwave. Mix in chinese noodles and peanuts. Drop by teaspoon on wax paper. Let set. Store in a air tight container.

## SEAFOAM CANDY

Allene Willoughby

**3/4 c. water**

**3 c. light brown sugar**

**pinch of salt**

**2 egg whites**

**1 T. light corn syrup**

**1 tsp. vanilla**

Combine sugar, water and syrup in double boiler. Stir over low heat until sugar is dissolved. Continue stirring until candy boils. Then place candy thermometer into syrup. Boil without stirring to 265 degrees, hard ball stage. Meanwhile, beat egg whites and salt until stiff, but, not dry. Add hot syrup gradually. Continue beating until all the syrup is added and until candy is dry, stiff and losses its gloss. This takes about 1 minute beating with electric mixer. Add vanilla. Drop from a buttered spoon on wax paper.

Given to me by the late Netha Renfrow in 1974.

## CANDY

### PEANUT BUTTER DELIGHTS

Toni Barbee

2 lb. (1qt) granulated sugar

1/3 c. cocoa

1 c. butter or stick margarine

1 c. milk

1/4 tsp. salt

1 c. peanut butter

1 qt. quick oats

2 tsp. vanilla

Mix sugar, cocoa, butter, salt and milk in saucepan. Place over heat and let boil 1 minute. Remove and add peanut butter, oats, and vanilla. Mix well. Drop by spoonfuls on wax paper or cookie sheet. Let stand until set.

*Trust in the Lord with all thine heart;  
and lean not to thine own understanding.*

*In all the ways acknowledge Him  
and He shall direct your paths.*

*Proverbs 3:5,6*

# CANDY

## PEANUT BUTTER FUDGE

Charlene Edwards

<b>1/2 c. butter or margarine</b>	<b>1/2 c. milk</b>
<b>1 lb. light brown sugar</b>	<b>1 tsp. vanilla</b>
<b>1 lb. confectioners sugar</b>	<b>3/4 c. peanut butter</b>

In medium sauce pan melt butter. Stir in brown sugar and milk; bring to a boil. Boil and stir 2 minutes. Mix in confectioners sugar; beat until smooth. Spread into buttered 9 in. square baking pan. Chill until firm. Cut into squares. Makes 3 1/3 pounds.

## CARNATION FIVE MINUTE FUDGE

Charlene Edwards

<b>2/3 c. carnation milk</b>	<b>1 2/3 c. sugar</b>
<b>1 1/2 marshmallows (mini)</b>	<b>1/2 c. chopped nuts</b>
<b>1 1/2 c. semi sweet chocolate chips</b>	

Combine milk with sugar in saucepan heat to boiling. Cook five minutes, stirring constantly. Remove from heat, add marshmallows, chocolate chips, and nuts. Stir until marshmallows and chocolate are melted. Pour into buttered 8 or 9 inch pan. Cool and cut into squares.

# COOKIES

## PEANUT BUTTER COOKIES

Louise Ford/Nillie Ward

**1 c. peanut butter**

**1 c. sugar**

**1 egg**

Mix all together with a spoon. Pinch small portions off and roll into balls. Press each one with a fork on cookie sheet. Bake at 350 for 10 minutes.

## NO-BAKE COOKIES

Teresa Renfrow

**2 c. sugar**

**4 T. cocoa**

**1/4 c. peanut butter**

**1/4 c. nuts**

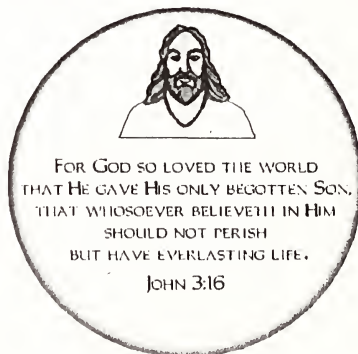
**1 stick butter**

**1/2 c. oatmeal**

**2 tsp. vanilla**

**1/2 c. milk**

Mix sugar, cocoa, and milk. Let boil 1 1/2 minutes. Remove and add all other ingredients. Spoon onto wax paper. Let cool.







Travis Renfrow

# RECIPE FOR A HAPPY DAY

**1 c. friendly words**  
**2 heaping c. understanding**  
**4 heaping tsp. time and patience**  
**pinch of warm personality**  
**dash humor**  
**1 gal. of God's word and love**

Instructions for mixing. Measure words carefully. Add heaping cups of understanding; use generous amount of time and patience. Cook on the front burner , but keep the temperature low. Do not boil. Add a generous dash of humor and a pinch of warm personality. Season to taste with God's word and love. Serve to each person you meet.





# COOKIES

## GRANDMA'S M&M COOKIES

Dorothea Brock

**1 c. crisco**

**1/2 c. sugar**

**2 eggs**

**1 bag M&Ms**

**1 c. brown sugar**

**2 tsp. vanilla**

**2 2/3 c. flour**

Blend crisco and sugar. Beat in vanilla and eggs. Mix in flour. Drop from spoon onto ungreased cookie sheet. Press M&Ms on top of cookie dough. Bake at 350 for 10-12 min. until golden brown.

## FINGER GRAHAM COOKIES

Dorothea Brock

**graham crackers**

**1 c. chopped pecans**

**1 stick butter**

**3/4 c. sugar**

Place graham crackers on cookie sheet, place chopped pecans on top; set aside. Cook sugar; butter until it boils. Pour over graham crackers and nuts. Bake at 350 about 8-10 min. Take off pan and place on wax paper to cool. Break apart and serve.



# COOKIES

## CHOCOLATE CRACKERS

Becky Godwin

**peanut butter**

**ritz crackers**

**almond bark chocolate or chocolate squares**

Spread peanut butter on ritz crackers. Melt chocolate in double broiler then dip crackers in chocolate. Allow to dry on wax paper.

## NUTTY FINGERS

Cynthia Thigpen

**2 c. a. purpose flour (sifted)**

**7 T powder sugar (white)**

**2 sticks butter or margarine**

**1 c. fine chopped nuts**

Mix flour, sugar well. Add softened butter and mix together with hands. Add nuts. Bake on cookie sheet at 300 until brown. Roll in powder sugar when cool. Store in tin can.



# COBBLERS

## CRACKER BARREL PEACH COBBLER

Nellie Ward

**1 can cobbler/ cracker barrel pie filling**  
**frozen pie crust**  
**1 T. melted butter**  
**1 T. sugar**

Pour cobbler filling into 8x8 pan. Cover with pie crust,; trim edges. Cover with 1 T. melted butter. Sprinkle with sugar. Pierce 4 times with fork and bake at 425 for 20 minutes or until golden brown. Serves 4.

## BLUEBERRY COBBLER

Wilma Brock

<b>1 c. flour</b>	<b>1 tsp. vanilla</b>
<b>1 stick margarine</b>	<b>1 c. milk</b>
<b>1 c. sugar</b>	
<b>2 c. blueberries (you can use any fruit)</b>	

Melt margarine in a baking dish. While margarine is melting, mix milk, sugar, flour together and pour into melted margarine. Then add berries in batter. Do not stir. Cook in oven on 350 until it is brown all over.



# COBBLERS

## QUICK PEACH COBBLER

Linda Barbee

<b>3 T. butter</b>	<b>1 c. flour</b>
<b>baking dish</b>	<b>mixing bowl</b>
<b>1/2 c. milk</b>	<b>1 c. sugar</b>
<b>3 c. canned sliced peaches (drained)</b>	

Preheat oven 350. Put butter in baking dish. Put dish in oven until butter is melted. Remove. Mix sugar, flour and milk in mixing bowl forming a batter. Pour over butter. Bake for 35 minutes. Serves approximately 10 or more.

## A CUP OF COBBLER

Brenda Holloman

**1 c. fruit (your choice, drained)**  
**1 c. bisquick**  
**1 c. milk**  
**1 1/2 c. sugar (divided into 1 c. and 1/2 c.)**  
**1 tsp. vanilla**  
**1 stick margarine**

Melt margarine in baking dish. In mixing bowl, combine milk, 1 c. sugar, bisquick and vanilla until smooth. Pour into baking dish with margarine. Do not stir. Sprinkle fruit evenly into baking dish. Sprinkle 1/2 c. sugar over top. Bake at 350 for 35 to 45 minutes or until golden brown, or until toothpick comes out clean.

# COBBLERS

## BLUEBERRY COBBLER

Charlene Edwards

- 1/4 c. margarine or shortening**
- 2 c. sugar divided 1/2 c. 1 1/2 c.**
- 1 c. sifted self rising flour**
- 1/2 c. milk**
- 4 c. blueberries**

Cream together 1/2 sugar and margarine until light and fluffy. Alternate milk and flour. Beat until smooth. Pour into greased loaf pan or a 2 quart baking dish. Add berries filling which consist of 4 c. berries and 1 1/2 c. sugar. Bake in a 375 oven about 45-50 minutes or until golden brown.



# DESSERTS

## CHOCOLATE DELIGHT

Linda Barbee

- |   |                   |
|---|-------------------|
| <b>1 c. chopped nuts</b>                        | <b>3 c. milk</b>  |
| <b>1 stick melted margarine</b>                 | <b>1 c. flour</b> |
| <b>8 oz. cream cheese</b>                       | <b>1 c. sugar</b> |
| <b>1-12 oz. cool whip (separated in recipe)</b> |                   |
| <b>2 sm. pkg. instant chocolate pudding mix</b> |                   |

Preheat oven 350. Mix together flour, nuts, margarine and press in baking dish. Bake for 15 minutes. Let cool. Cream together cream cheese, sugar and 1 c. cool whip spread on crust. Mix chocolate pudding and milk. Pour on top of cheese mixture. Spread remaining cool whip on top and keep refrigerated until ready to serve. Will serve approximately 15-20.



## DESSERTS

### APPLE CRISP

Kim Brock

**4-5 granny smith apples**

**1/2 c. chopped peanuts**

**1 pkg. cream cheese**

**1 pkg. pillsbury sugar cookie dough**

**1/2 c. sugar**

**caramel syrup**

Preheat oven according to cookie instructions. On pizza pan or cookie sheet mash out cookie dough to meet edges. Bake according to package. Combine cream cheese and 1/2 c. sugar into a bowl, mixing until creamy. While cookie dough is cooking wash and peel apples, cut into long slices. At desired time take cookie dough out of oven; let cool. Apply cream cheese and apples slices (in circle position) sprinkle chopped peanuts on top with caramel syrup.

### SWEET TORTILLAS (QUICK AND EASY)

Maegan Williams

**tortilla shells (any size)**

**1 T. flour**

**1 T. sugar**

**amount varies according to shell size**

**honey**

**whip cream**

**1 T. cinnamon**

Put tortilla on pizza pan. Spray a mist of water on tortilla. Mix flour, sugar and cinnamon together. Sprinkle mixture over tortilla. Preheat oven on 400. Cut tortilla into pizza shaped slices before putting in oven. Bake tortilla for 8 minutes or until it is a golden brown. Remove from oven and add honey. Add whip cream. Enjoy.



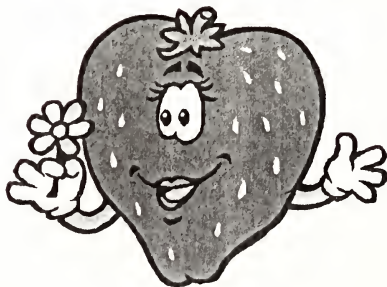
## DESSERTS

### STRAWBERRY PUDDING

Aleta Villa

- |  |                        |
|--|------------------------|
| <b>1 1/2 qt. sliced strawberries</b>       | <b>1 c. sugar</b>      |
| <b>2 sm. boxes strawberry jello</b>        | <b>3 c. cold milk</b>  |
| <b>16 oz container cool whip</b>           | <b>1 c. sour cream</b> |
| <b>1 box vanilla wafers</b>                |                        |
| <b>3 sm. boxes instant vanilla pudding</b> |                        |

On low heat mix 1 1/2 c. strawberries, jello and sugar until jello dissolve then add remaining berries, mix well. Mix milk, pudding and sour cream together beat 2-3 minutes. Add 3/4 of the 16 oz cool whip; mix well. Line bottom of deep dish with wafers use a double layer and crush some to help fill in, layer pudding on top of wafers then layer of berries, more wafers then pudding and berries. Top with remaining cool whip cover and refrigerate.



## DESSERTS

### APPLE FRITTERS

Toni Barbee

<b>1 orange, rind and juice</b>	<b>3 c. cake flour</b>
<b>4 T. margarine</b>	<b>1/2 tsp. salt</b>
<b>1 tsp. vanilla</b>	<b>1 egg (beaten)</b>
<b>2 tsp. baking powder</b>	<b>1 c. milk</b>
<b>1 c. apples (chopped but not fine)</b>	<b>1/4 c. sugar</b>

Beat egg. In a mixing bowl combine the milk, egg, sugar, and melted margarine. Add the orange juice, rind, chopped apples (skins may be left on), and vanilla . Sift together the flour, salt , baking powder. Stir into milk mixture with a spoon until blended. Do not over mix! Preheat oil in a skillet to 350 degrees. drop off end of tablespoon into hot oil. Fry to a golden brown. Turn so they brown evenly. Drain on paper towels. Allow to cool.

### DESSERT PIZZA

Kim Brock

<b>1 pkg. pillsbury sugar cookies</b>	<b>1 c. peaches sliced</b>
<b>1 c. strawberries sliced</b>	<b>1 pkg. cream cheese</b>
<b>1 c. kiwi sliced</b>	<b>1/2 c. sugar</b>
<b>1 c. red delicious apples sliced</b>	

Preheat oven by directions on sugar cookies. Using a cookie sheet spread out cookie dough to meet sides. Cook dough by directions on package. Let cool. Mix cream cheese to 1/2 cup sugar, apply to cookie. Arrange 2 rows of each fruit on cream cheese mixture. Serve

## PIES

### COCONUT PIE

Lois Barfield

- |                            |                    |
|----------------------------|--------------------|
| 4 eggs (well beaten)       | 2 c. milk          |
| 1 stick margarine (melted) | 2 c. sugar         |
| 1-7 oz can flake coconut   | 1/2 c. plain flour |
| 2 pie pans greased lightly | 1 tsp. vanilla     |

Mix sugar and flour, add beaten eggs, and remaining ingredients. Pour into 8 in pie pans. Bake at 350 for 30-35 minutes or until set. Makes its own crust.

### SWEET POTATO PIE

Angela Johnson

- |                                   |            |
|-----------------------------------|------------|
| 1/4 c. butter                     | pecan      |
| 1/2 tsp. salt                     | pie crust  |
| 1/2 tsp. vanilla                  | 2 eggs     |
| 1/2 tsp. all spice                | 1 c. sugar |
| 1/3 c. milk                       |            |
| 1 c. mashed cooked sweet potatoes |            |

Precook pie crust according to instructions. Mix all ingredients together, then pat down into a cooked pie crust. Bake 425 for 10 minutes then reduce heat to 325 and cook until done about 15 minutes.

*God is our refuge and our strength,  
a very present help in trouble.*

*Psalms 46:1*

# PIES

## PERFECT APPLE PIE

Charlene Edwards

**3/4 to 1 c. sugar**

**2 T. all purpose flour**

**1/2 to 1 tsp. cinnamon**

**2-9 in. pie shells**

**2 T. butter**

**dash salt**

**6-7 tart apples**

**dash nutmeg**

Peel and slice apples. Combine sugar, spices, salt and flour mix with apples. Pour apples in pie crust. Put margarine on top of apples. Place second crust on top. Bake at 400 for 50 minutes. Top can be brushed with butter.

## PECAN PIE

Allene Willoughby

**1/2 c. light corn syrup**

**1/2 c. light brown sugar**

**1/4 tsp. salt (dash)**

**1 tsp. margarine**

**pie shell**

**1 tsp. vanilla**

**1/2 c. sugar**

**4 eggs**

**1 c. pecan**

Beat eggs and sugar together add syrup, vanilla and other ingredients. Pour into pie shell and bake about 45 minutes at 350 degrees.



# PIES

## APPLE PIE

Myretta Renfrow

**1 unbaked pie shell**  
**3 c. sliced apples**  
**1/2 tsp. cinnamon**

**1/2 c. sugar**  
**2 T. water**  
**1/2 stick butter**

### **Topping:**

**1/2 c. sugar**  
**1 stick margarine**

**1/4 c. flour**

Place apples in pie crust. Sprinkle sugar, cinnamon, water, and dab butter pats on top of apples. Topping: Mix sugar, margarine and flour until crumbly, pour over apples mixture. Bake at 350 for 35 minutes.

## PECAN PIE

Teresa Renfrow

**1/2 c. sugar**  
**3 eggs**  
**1 c. dark karo syrup**  
**1 tsp. vanilla**  
**2 T. flour**  
**2 T. margarine**  
**1 c. pecans (slightly chopped)**  
**2-9 in. pie shells**

Mix all ingredients and pour into uncooked pie shells. Bake at 350 for approximately 30 minutes or until firm and brown, but not too brown.

# PIES

## SUNRISE CHERRY PIE

Toni Barbee

**8 1/4 oz can crushed pineapple**      **1/2 tsp. vanilla**  
**21 oz can cherry pie filling**      **1 c. heavy cream**  
**8 oz. pkg. cream cheese**  
**1/4 c. confectioner's sugar**  
**6 oz. graham cracker ready pie crust**

Drain pineapple well, reserving 2 tsp. syrup. Combine softened cream cheese, vanilla, and reserved syrup, mixing well until blended. Stir in 1/4 c. pineapple and 1/2 c. pie filling. Gradually add sugar to cream, beating until soft peaks form. Fold into cream cheese mixture. Pour into crust. top with remaining pineapple and pie filling. Chill until firm. This pie is better if made early and allowed to set over night.

## KEY LIME PIE

Cynthia Thigpen

**4 eggs (separate)**      **6 T. of sugar**  
**1 c. sweetened condensed milk**      **pie shell**  
**1/2 tsp. cream of tartar**  
**1/2 c. lime juice (key limes if possible)**

Preheat oven to 325. Cook pie shell until done. Beat eggs yokes, condensed milk and juice until thick. Pour into baked pie shell. For topping: Beat egg whites, sugar and cream of tartar until stiff peak forms bake in oven until egg whites are golden brown.

# PIES

## BLUEBERRY PIE

Teresa Renfrow

### **Crust:**

**1 stick margarine**  
**1 c. chopped pecans**

**1/2 c. brown sugar**  
**1 c. flour**

### **Second Layer:**

**1 9-10 oz cool whip**  
**1 pkg. cream cheese**

**1 tsp. vanilla**  
**1 c. sugar**

### **Top:**

**1 can blueberry pie filling**

Mix together ingredients for crust and press into 9x13 pan. Bake 10-15 minutes at 350 or until brown. Cool. Second layer: Mix cool whip, cream cheese (softened), vanilla and sugar put on crust. Chill and top with pie filling. Keep refrigerated.

## PUMPKIN PECAN PIE

Myretta Renfrow

**1-16 oz. can pumpkin pie mix**  
**1/2 c. dark karo syrup**  
**1/2 pecans (chopped fine)**  
**uncooked pie shell**

**3 lg. eggs (beaten)**  
**1/4 tsp. salt**  
**3/4 c. sugar**  
**1 tsp. cinnamon**

Mix all ingredients together. Pour into uncooked pie shell. Bake on 350 until done to test insert tooth pick into middle if it comes out clean it is done if not cook a little longer.



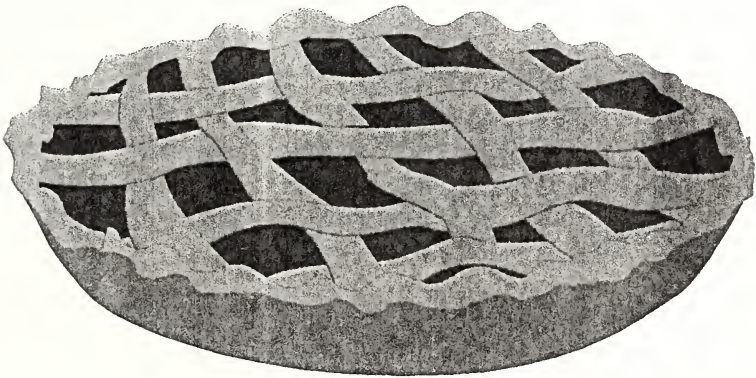
# PIES

## NUTTY BUDDY PIE

Christy Barfield

**3 graham cracker crust**  
**2-8 oz. containers cool whip**  
**1 c. milk**  
**1 c. confectioners sugar**  
**1-8 oz. pkg. cream cheese**  
**3/4 c. crunchy peanut butter**  
**hershey chocolate syrup**  
**chopped nuts**

Soften cream cheese. Add milk. Mix in all other ingredients except nuts and syrup. Pour into pie crust. Top with nuts and syrup. Store in freezer.



# **THIS AND THAT**

## **STRAWBERRY PRESERVES**

Louise Overman

**2 to 3 c. strawberries**

**2 T. vinegar**

**sugar (same amount as strawberries)**

Mix berries and sugar and let stand until sugar dissolves. Cook fast in large kettle (pot). When they start boiling add 2 T. vinegar. Stir. Let cook 10 to 12 minutes. Be sure to stir while cooking. Let stand in kettle (pot) over night and put into containers the next morning.

## **PINEAPPLE ICE CREAM**

Dana Pearce

**1 can eagle brand milk (14oz)**

**5 eggs**

**1/2 pint whipping cream**

**dash vanilla flavoring**

**1/2 gallon whole milk**

**1 can crushed pineapple**

**2 c. sugar**

Mix above ingredients well making sure sugar dissolves. Freeze in ice cream freezer.

## ***This And That***



***The Lord told Jonah to go to Nineveh. But instead he took a ship to Spain. So God caused a storm to persuade Jonah to go to Neneveh. To save there lives the sailors through Jonah over board. Then Jonah was swallowed by a big fish. When Jonah prayed God told the fish to spit Jonah out on dry land. Then Jonah did what he was supposed to do.***

***Book of Jonah***

**THIS AND THAT  
YOUR FAVORITE RECIPES**

# THIS AND THAT

## ICE CREAM

Toni Barbee

**4 eggs**

**1/2 pt. whipping cream**

**1 c. sugar**

**1 T. vanilla**

**2 cans eagle brand condensed milk**

**dairy milk**

Combine eggs, whipping cream, sugar, and vanilla in bowl and mix thoroughly with electric mixer. Pour into freezer can. Add condensed milk and 2 cups fruit and stir well. Add dairy milk to fill line in can and stir well. Freeze.

## ICE CREAM

Christy Barfield

**1/2 gal milk ( regular or reduced fat)**

**1 box instant pudding (vanilla or chocolate)**

**1 1/2 c. sugar**

**1 can condensed eagle brand milk**

**1 large can evaporated milk**

**2 tsp. vanilla flavoring**

Mix all ingredients except regular milk together. Pour into freezer. Add regular milk to ice cream freezer fill line (and according to ice cream freezer directions) Freeze as machine directs. May substitute kool whip for vanilla.

\*I've tried this recipe with all reduced fat ingredients and it was still great.

# THIS AND THAT

## SQUASH RELISH

Linda Barbee

<b>4 lg. squash</b>	<b>1 lg. pan</b>
<b>4 lg. onions</b>	<b>1 lg. cooking pot</b>
<b>2 lg. green peppers</b>	<b>2 trays of ice</b>
<b>3 c. sugar</b>	<b>1/2 c. salt</b>
<b>2 tsp. celery seeds (optional)</b>	<b>2 tsp. turmeric</b>
<b>canning lids, rings, and jars</b>	<b>2 1/2 c. vinegar</b>

Cut up squash, onions, and peppers fine. Soak in salt and ice for 1 hour. Drain and rinse twice. Boil sugar, vinegar, celery seed, turmeric. Add squash mixture bring to a boil. Boil 10 to 15 minutes. Pour into jars and seal tight.

## REFRIGERATOR PICKLE

Dana Pearce

<b>cucumbers</b>	<b>1 1/4 tsp. turmeric</b>
<b>onion</b>	<b>1/4 c. salt</b>
<b>4 c. sugar</b>	<b>4 c. vinegar</b>
<b>1 1/4 tsp. mustard seed</b>	<b>1 1/4 tsp. celery seed</b>

In gallon jar place 1 layer of cukes (thinly sliced), then 1 layer of onions (thinly sliced) and so on until jar is 3/4 full. Mix together the last 6 ingredients . Heat until sugar is dissolved (do not boil) pour over the cukes and onions. Refrigerate. You can a tablespoon of chopped pimento for color if you desire.

# THIS AND THAT

## CINNAMON PICKLES

Dana Pearce

<b>2 gal. of cuke rings</b>	<b>3 to 8 c. sugar</b>
<b>1 lg. bottle red food coloring</b>	<b>2 c. of lime juice</b>
<b>3 pkg. red hot candy</b>	<b>1 T. alum</b>
<b>12 cinnamon sticks</b>	<b>4 c. vinegar</b>
<b>lg. cucumbers that are turning yellow</b>	

Peel cukes, slice 1/4 in. thick, remove seeds and soak 2 gal. of rings in 2 gal. of water and 2 c. lime for 24 hr.. Drain wash well and soak in ice water for 3 hours.. Drain in separate pot mix 1 cup vinegar 1 large bottle of red food coloring and alum. add enough water to cover rings and simmer for 2 hours. (do not boil) Drain and discard water. Melt red hots in water. Heat 3 cups vinegar, 3 pkg. red hots, 3-8 cups sugar and 12 cinnamon sticks and pour over rings. For the next two mornings drain off the juice, reheat the juice and pour over the rings. (Do not boil).

## FUDGE FROSTING

Aileen Barfield

<b>8 T. cream</b>	<b>1 T. butter</b>
<b>1/2 tsp. vanilla</b>	<b>1 egg yolk</b>
<b>1 sq. or 1 oz. chocolate</b>	<b>1 1/2 c. sugar</b>

Combine cream, sugar, chocolate and egg yolk. Stir thoroughly to dissolve sugar. Cook very slowly until soft balls began to form. Add butter and vanilla. Cool and beat until thick enough to spread.

# THIS AND THAT

## WHITE SAUCE VARIATIONS

Linda Barbee

### Regular white sauce:

**2 T. butter or margarine**

**1/2 tsp. salt**

**2 T. all purpose flour**

**1 c. milk**

### For thin sauce:

**1 T. less butter**

**1 T. less flour**

### For thick sauce:

**add 2 T. butter**

**2T. flour**

### For cheese sauce:

**3/4 c. shredded cheese**

**dash cayenne pepper**

### For dill sauce:

**1/2 tsp. dill weed**

### For mustard sauce:

**1 1/2 -2 T. prepared mustard**

Place butter in 1 qt. casserole dish. Heat in microwave on full power for 30-45 seconds or until melted. Stir in flour and salt. Blend to smooth paste. Blend in milk gradually stirring constantly. Cook on full power for 2 1/2 to 3 minutes, or until thickened. Stir 3 to 4 times during cooking. For thin sauce: follow ingredients. For thick sauce fellow ingredients. For cheese sauce stir cheese into cooked regular sauce and cook 1 to 1 1/2 minutes or until cheese melts add pepper. For dill sauce add dill weed to flour in regular sauce. For mustard sauce add mustard to cooked regular sauce.



# **THIS AND THAT**

## **MAMA'S GIBLET GRAVY**

Charlene Edwards

<b>2 c. broth</b>	<b>2 or 3 boiled eggs</b>
<b>1/2 to 1/3 c. flour or corn starch</b>	<b>salt to taste</b>
<b>giblets from turkey or chicken (cooked)</b>	

Mix together all ingredients and heat until it thickens.

This has been a favorite of our family for years. Mama never measured anything, but this is what I use depending on size of the turkey. Ingredients can be varied to suit one's taste.

## **TOMATO RELISH**

Aleta Villa

<b>14 tomatoes</b>	<b>1 1/2 c. vinegar</b>
<b>4 onions</b>	<b>1 1/2 c. sugar</b>
<b>4 green peppers</b>	<b>4 celery sticks</b>
<b>1 tsp. cinnamon</b>	<b>1 tsp. pepper</b>
<b>1 tsp. allspice</b>	

Chop all vegetables. Mix in large pot, boil on low heat about 3 hours or until thick stir often. Place in hot jars with new lids. Wipe the rim of jar after the jar is filled. Seal tight.

# THIS AND THAT

## GREAT STEAK MARINADE

Nikki Barbee

1/2 c butter or margarine	1/2 tsp. dry mustard
2 T. Worcestershire sauce	4 tsp. dried parsley
1 tsp. ground black pepper	1/4 c. minced onion

Combine butter, parsley, onion, Worcestershire sauce, pepper, and mustard in a small sauce pan. Heat, stirring continuously over low heat until butter melts. Reserve 1/4 of mixture. Brush mixture onto steak that has been scored on the grill. When steak is done drizzle remaining sauce over steak just before serving.

## BAR-B-Q SAUCE

Virginia Johnson

1/2 gal. vinegar
1 1/2 c. sugar
1/2 c maple syrup
1 T. crushed red pepper
1 tsp. red ground pepper
3/4 c ketchup
1 lg. tomato sauce

Mix all ingredients in large container. Store in refrigerator.

*Do not forget to do good and to share with others.*

*Heb. 13:16 NIV*

# *Kids Can Cook*



*“Suffer the little children to come unto me, and forbid them not: for of such is the kingdom of God. Verily I say unto you, Whosoever shall not receive the kingdom of God as a little child, he shall not enter therein.”*

*Mark 10:14b-15*

*Heri Holland*

**KIDS CAN COOK  
YOUR FAVORITE RECIPES**

# KIDS CAN COOK

## EASIEST COOKIES EVER

Kim Brock

**1 box cake mix**

**1/2 c. oil**

**1/2 c. chocolate chips**

**2 eggs**

Preheat oven to 350. Mix together cake mix, oil and eggs. Stir in chocolate chips. Drop spoon full of batter onto ungreased cookie sheet. Bake for 7 minutes.

## SO EASY A CHILD COULD DO IT

Christy Barfield

**1 lg. box ice cream sandwiches**

**1 lg. container cool whip**

**2 lg. butter finger candy bars**

**1 lg. freezer safe container**

Open individual sandwiches, cut each in half and line bottom of freezer safe container. Spread layer of cool whip over ice cream sandwiches. Chop candy bars into fine pieces. Sprinkle candy bar over cool whip until evenly covered. Freeze or serve immediately. You may continue with additional layers for larger number of serving.



# KIDS CAN COOK

## PIGS IN A BLANKET

Justin Renfrow

**2 can flaky biscuits**

**one package little smokies sausages**

Take uncooked biscuit, separate layers in half. Take one sausage, roll in biscuit and place on cookie sheet. Finish all sausages. Bake on 350. Cook on cookie sheet until golden brown.



# KIDS CAN COOK

## CHOCOLATE CHIP WAFFLES

Kristen Thigpen

**1 pkg. duncan hines chocolate chip muffin mix**

**3/4 c. all purpose flour**

**1 tsp. baking powder**

**1 3/4 c. milk**

**2 eggs**

**5 T. butter or margarine melted  
confectioners sugar (optional)**

Preheat and lightly grease waffle iron. Combine muffin mix, flour and baking powder in large bowl. Add milk, eggs, and melted butter. Stir until moistened, about 50 strokes. Pour batter onto center grids of preheated waffle iron. Cook until golden brown and remove with fork. Dust lightly with sugar if desired. Top with your favorite topping.

## BUNNY SALAD

Dylan Barbee

**canned pear halves**

**maraschino cherries**

**american cheese**

**lettuce**

**pretzels**

**raisins**

Place a canned pear half on a bed of lettuce. Add raisins for the eyes, maraschino cherries for the nose, pretzels for whiskers, and american cheese for the ears.



# KIDS CAN COOK

## OCTO-DOGS AND SHELLS

Morgan Renfrow

**4 hot dogs**

**1 1/2 c. uncooked small shell pasta**

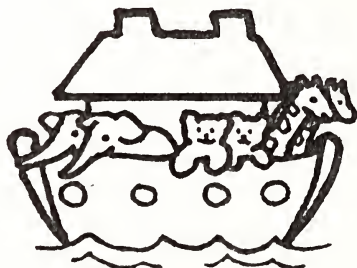
**1 1/2 c. frozen mixed vegetables**

**1 c. prepared alfredo sauce**

**yellow mustard in squeeze bottle**

**cheese flavored fish shaped crackers**

Lay 1 hot dog on side with end facing you. Starting 1 inch from one end of hot dog, slice hot dog vertically in half. Roll hot dog 1/4 turn and slice in half vertically again, making 4 segments connected at the top. Slice each segment in half vertically, creating a total of 8 “legs.” Repeat with remaining hot dogs. Place hot dogs in medium saucepan; cover with water. Bring to boil over medium-high heat. remove from heat; set aside. Prepare pasta according to package directions, stirring in vegetables during last 3 minutes of cooking time. Drain; return to pan. Stir in alfredo sauce. Heat over low heat until heated through. Divide pasta mixture between four plates. Drain “octo-dogs.” Arrange one octo-dog on top of pasta mixture on each plate. Draw faces on “heads” of octo-dogs with mustard. Sprinkle fish-shaped crackers over pasta mixture.





# KIDS CAN COOK

## CRITTERS-IN-HOLES

Travis Renfrow

**48 chewy caramel candies coated in milk chocolate**

**48 pieces candy corn**

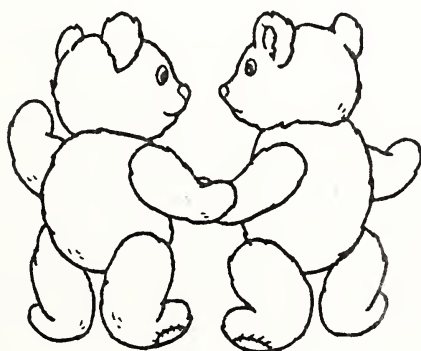
**1 container frosting any flavor  
chocolate pieces**

**1-20 oz. pkg. refrigerated**

**peanut butter cookie dough**

**miniature candy coated**

1. Cut slit into side of caramel candy using sharp knife. 2. Carefully insert 1 piece candy corn into slit caramel candy. 3. Attach miniature chocolate pieces to caramel candy to resemble eyes using frosting as glue. 4. Preheat oven to 350 and grease 12-1 3/4 inch muffin cups. 5. Remove dough from wrapper according to package directions. Cut dough into 12-1 inch slices. Cut each slice into 4 equal sections. Place 1 section of dough into each muffin cup. 6. Bake 9 minutes. Remove from oven and immediately press 1 decorated caramel candy into center of each cookie. Repeat with remaining ingredients. Remove to wire racks; cool completely. Makes 4 dozen cookies.



# KIDS CAN COOK

## WINNER'S TROPHY DESSERT

Plan Ahead...Needs to chill

- |   |                           |
|---|---------------------------|
| <b>1-3 oz. pkg. lemon gelatin</b>             | <b>2 c. boiling water</b> |
| <b>2 c. vanilla ice cream (softened)</b>      | <b>1 c. cold water</b>    |
| <b>1-3 oz. pkg. orange gelatin</b>            |                           |
| <b>1-11 oz can mandarin oranges (drained)</b> |                           |

In a bowl, dissolve lemon gelatin in 1 cup boiling water. Whisk in ice cream until blended. Pour into 4 oz. stemmed glass. Chill for 2 hours or until set. Dissolve orange gelatin in remaining boiling water. Stir in cold water and oranges. Chill for 2 hours or until partially set. Pour over the lemon layer. Chill for 2 hours or until set. Yield: 8-10 servings. Note reduced fat ice cream or yogurt may be used.

## CUCUMBER CANOES

Archie Brock

- |  |                          |
|--|--------------------------|
| <b>2 -6 cans tuna (drain)</b>                  | <b>1/2 c. mayonnaise</b> |
| <b>1 celery rib (finely chopped)</b>           | <b>1 tsp. relish</b>     |
| <b>Salt and pepper to taste</b>                | <b>2 med. cucumbers</b>  |
| <b>8 cherry tomatoes</b>                       |                          |
| <b>1 medium carrot (cut into eight sticks)</b> |                          |

Slice cucumbers in half lengthwise; with a spoon, remove and discard the seeds. Cut a thin slice from the bottom of each cucumber half if necessary so it sits flat. In an bowl, combine the tuna, mayonnaise, celery, relish, salt, and pepper. Spoon into cucumber halves. Add tomatoes for people and carrot sticks for paddles. Makes 4 servings.

# KIDS CAN COOK

## PURPLE COW JUMPED OVER THE MOON

Clay Price

**3 c. vanilla nonfat frozen yogurt**

**1 c. milk**

**1/2 c. thawed frozen grape juice concentrate (undiluted)**

**1 1/2 tsp. lemon juice**

Place yogurt, milk, grape juice concentrate and lemon juice in food processor or blender. Until smooth. Serve immediately.

## PICNIC PIZZA BISCUITS

Keri Holland

**1-10 oz. can buttermilk biscuits**

**1 pound italian sausage**

**1/2 c. chopped onions**

**1/2 c. sliced mushrooms**

**1/2 c. chopped green pepper**

**1/2 c. shredded mozzarella cheese**

**1/4 c. pizza sauce**

**2 T. mustard**

Preheat oven to 375. Separate biscuits: pat or roll into 10 (4 inch) circles on floured surface. Press circles into 12 cup muffin pan. Cook sausage in large nonstick skillet over high heat 5 minutes or until browned, stirring to separate meat; drain fat. Add onion, mushrooms and green peppers; cook and stir 3 minutes or until tender. stir in cheese, sauce and mustard; mix well. Mound filling evenly in biscuit. Bake 20 minutes or until biscuits are brown. Serve warm.

# KIDS CAN COOK

## SANDWICH KABOBS

Haiven Pearce

**2 slices rye bread**

**3 oz. cheddar cheese (cut into 1/2 slices)**

**2 oz. deli sliced ham (cut 1 in. wide)**

**2 lollipop sticks**

**mustard or mayonnaise (if desired)**

To make this fun you can use cookie cutters to shape your rye bread. Place mayo. or mustard on one side of the bread. Piercing the rye bread (condiment side up) with lollipop sticks place a slice of cheese and ham next on lollipop stick. pierce another piece of bread add another slice of cheese and ham , ending with rye bread. Makes 24 skewers.

## “HOMEMADE” DOUGHNUTS

Kim Brock

**2 cans pillsbury biscuits**

**bottle cap (cleaned)**

**ziploc bag (gal. size)**

**cooking oil**

**2 c. sugar**

**2 c. cinnamon**

Preheat frying pan of oil on med. heat. With bottle cap, make hole in middle of biscuits. Fry biscuits in oil until golden brown . Take up and drain on paper towels. Place sugar and cinnamon in ziploc bag. Put the done doughnut in bag and shake until coated with sugar mixture. You can also fry the doughnut holes. Eat up! DON'T let your child do this with out your help they could get burned.

# KIDS CAN COOK

## EDIBLE BRACELETS

Lydia Brock

**1 pkg. twizzlers**

**3 c. fruit loop cereal**

Untwist twizzlers candy strings so you get one string of candy. Thread cereal onto the piece of twizzler candy and twist. Have Fun!

## INDOOR SMORES

Kim Brock

**6 c. miniature marshmallows**

**1 1/2 c. hershey's milk chocolate candy bar**

**5 T. butter**

**1 tsp. vanilla**

**8 c. golden grahams cereal**

Melt 5 cups marshmallows (save 1 c. marshmallows for later), hershey's chocolate pieces, and butter into a 3 quart saucepan over low heat. Stir occasionally. Remove from heat when all of chocolate is completely melted. Stir in the vanilla. Butter rectangular pan, 13x9x2. Pour golden grahams into large bowl. Pour marshmallow mixture over cereal stir until evenly coated. Stir in the remaining marshmallows. Press mixture of cereal and marshmallows into pan with buttered spatula. cool until firm. Cut into 24 bars.

# KIDS CAN COOK

## CINNAMON BUNS

Linda Barbee

**1/3 c. brown sugar**

**1 tsp. cinnamon**

**1 roll of canned biscuits**

**3 T. butter**

**1 T. water**

Mix brown sugar, butter, cinnamon, water in small bowl and melt in microwave 1 minute. Cut biscuits in quarters and place in a larger bowl. Stir melted mixture coating biscuits with mixture. Cook in microwave 3 minutes.

## KID'S PIZZA

Kim Brock

**1 pkg. hamburger buns**

**meat topping optional**

**1 pkg. shredded mozzarella cheese**

**1 jar pizza sauce**

Preheat oven 350. On cookie sheet place hamburger buns (crowns and heels separated). Apply pizza sauce to hamburger buns, to child's liking sprinkle cheese. Bake until cheese is completely melted and bread is slightly toasted.

## KID'S MIX

Hannah Brock

**2 c. chex mix cereal**

**1 box peppridge gold fish**

**2 c. pretzels**

**1 bag popcorn**

In large bowl combine above ingredients. YUMMY!

# KIDS CAN COOK

## LITTLE CHEESE TARTS

Elizabeth Brock

**1 1/4 c. flour**

**6 T. margarine**

**1 sm. can of corn (drained)**

**1/2 shredded cheese**

**3 T. milk**

**1 egg**

**pinch salt**

**6 tsp. cold water**

Preheat oven to 375. Combine flour, salt, margarine and water into large bowl. Mixing ingredient until it forms a dough. Sprinkle surface with flour and roll out dough and cut with circle cookie cutters. Grease cup cake oven pans and place circles of dough in each hole of cup cake pan. Place heaping teaspoon of corn in each circle. Sprinkle corn with cheese. In small bowl beat egg and milk together, pour a little in each tart. Bake for 15-20 minutes, until golden brown. Yields 12 tarts.

## EDIBLE PLAY DOUGH

Jacob Brock

**1 jar peanut butter**

**6 T. honey**

**non-fat dry milk powder**

**cocoa**

Mix peanut butter and honey. Add milk powder until the correct consistency is reached. May add cocoa for a chocolate flavor. Shape any way you want, decorate.



# KIDS CAN COOK

## BREAKFAST BASKETS

Jessica Thigpen

- 8-6inch flour tortillas, divided**
- 4 T. melted and divided butter**
- 4 bacon strips, cut into 1 inch pieces**
- 1/2 chopped green pepper**
- 1/2 c. chopped red pepper**
- 3 T. chopped onions**
- 4 eggs**
- 3 T. milk**
- 1/4 tsp. salt**
- 1/4 tsp. hot pepper (optional)**
- 1/8 tsp. black pepper**

Preheat oven to 350. Brush 6 tortillas with melted butter; let stand until pliable, about 5 minutes. Gently ease butter tortillas into 6 small custard cups. For handles, cut each of both remaining tortillas into 3-1 inch strips (there should be 6 strips). Brush with remaining butter. Invert muffin pan; arrange 2 strips in u shape around bottoms of each of 3 cups. Bake tortilla cups and handles 10 to 15 minutes or until golden brown. Remove cups and handles to wire rack and cool. Meanwhile cook bacon until crisp, drain on paper towel and set to side. Pour off all but 1 tablespoon bacon fat from skillet. Add bell peppers and onion to skillet; cook and stir until crisp and tender. Whisk together eggs, milk, salt and pepper. Add to vegetable mixture in skillet; cook and stir until eggs are set. Stir in bacon. Divide egg mixture evenly among prepared baskets. Place handles in baskets.



**" But of that day and hour no man knows, not even the angels of heaven, but My Father only.**

**But as the days of Noah were, so also will the coming of the Son of Man be.**

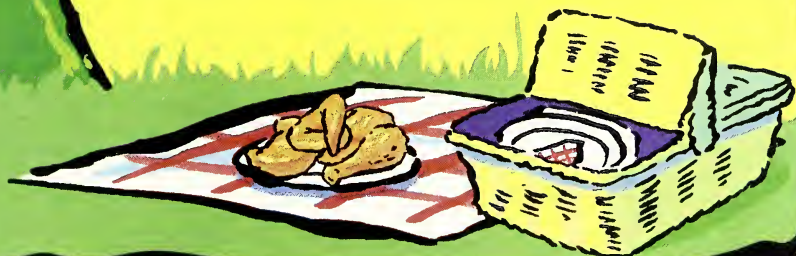
**For as in the days before the flood, they were eating and drinking, marrying and giving in marriage, until the day that Noah entered the ark, and did not know until the flood came and took them all away, so also will the coming of the Son of Man be.**

**Then two men will be in the field: one will be taken and the other left.**

**Two women will be grinding at the mill: one will be taken and the other left.**

**Watch therefore, for you do not know what hour your Lord is coming."**

**Matthew 24:36-42**



# RECIPE FOR PRESERVING CHILDREN

1 lg. grassy field  
children  
sm. cats or dogs  
1 stream with pebbles  
blue sky  
sunny day  
flowers

Mix children with dogs or cats; blend with sunshine, empty into grassy field and stir continuously. Pour stream gently over pebbles. Sprinkle field with flowers. Cover with blue sky and bake in sun. When children are well browned call them home. Delicious when served with a cool dip from the stream. Top with LOVE and KISSES.



# MEASUREMENTS & SUBSTITUTIONS

## Measurements

a pinch .....	$\frac{1}{8}$ teaspoon or less
3 teaspoons .....	1 tablespoon
4 tablespoons.....	$\frac{1}{4}$ cup
8 tablespoons .....	$\frac{1}{2}$ cup
12 tablespoons .....	$\frac{3}{4}$ cup
16 tablespoons .....	1 cup
2 cups .....	1 pint
4 cups .....	1 quart
4 quarts .....	1 gallon
8 quarts .....	1 peck
4 pecks .....	1 bushel
16 ounces .....	1 pound
32 ounces .....	1 quart
8 ounces liquid .....	1 cup
1 ounce liquid .....	2 tablespoons

Use standard measuring spoons and cups.

All measurements are level.

## Substitutions

Ingredient	Quantity	Substitute
self-rising flour	1 cup.....	1 cup all-purpose flour, $\frac{1}{2}$ tsp. salt, and 1 tsp. baking powder
cornstarch	1 tablespoon .....	2 T. flour or 2 tsp. quick-cooking tapioca
baking powder	1 teaspoon .....	$\frac{1}{4}$ tsp. baking soda plus $\frac{1}{2}$ tsp. cream of tartar
powdered sugar	1 cup .....	1 c. granulated sugar plus 1 tsp. cornstarch
brown sugar	$\frac{1}{2}$ cup .....	2 T. molasses in $\frac{1}{2}$ c. granulated sugar
sour milk	1 cup .....	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole milk	1 cup .....	$\frac{1}{2}$ c. evaporated milk plus $\frac{1}{2}$ c. water
cracker crumbs	$\frac{3}{4}$ cup .....	1 c. bread crumbs
chocolate	1 square (1 oz.)..	3 or 4 T. cocoa plus 1 T. butter
fresh herbs	1 tablespoon .....	1 tsp. dried herbs
fresh onion	1 small .....	1 T. instant minced onion, rehydrated
dry mustard	1 teaspoon .....	1 T. prepared mustard
tomato juice	1 cup .....	$\frac{1}{2}$ c. tomato sauce plus $\frac{1}{2}$ c. water
catsup or chili sauce	1 cup .....	1 c. tomato sauce plus $\frac{1}{2}$ c. sugar and 2 T. vinegar (for use in cooking)
dates	1 lb. ....	1 $\frac{1}{2}$ c. dates, pitted and cut
min. marshmallows	10 .....	1 lg. marshmallow

In substituting cocoa for chocolate In cakes, the amount of flour must be reduced.

Brown and white sugars usually may be used interchangeably.

# COOKING TIPS

- After stewing a chicken for diced meat for casseroles, etc., let cool in broth before cutting into chunks; it will have twice the flavor.
- To slice meat into thin strips, as for Chinese dishes, partially freeze and it will slice more easily.
- A roast with the bone in will cook faster than a boneless roast. The bone carries the heat to the inside of the roast quicker.
- Never cook a roast cold. Let stand for at least an hour at room temperature. Brush with oil before and during roasting; the oil will seal in the juices.
- For a juicier hamburger, add cold water to the beef before grilling ( $\frac{1}{2}$  cup to 1 pound of meat).
- To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags and they will stay separated so that you may remove as many as you want.
- To keep cauliflower white while cooking, add a little milk to the water.
- When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.
- To ripen tomatoes, put them in a brown paper bag in a dark pantry and they will ripen overnight.
- Do not use soda to keep vegetables green. It destroys Vitamin C.
- When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb the odor.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of French-fried potatoes. Dry potatoes thoroughly before adding to oil.
- Use greased muffin tins as molds when baking stuffed green peppers.
- A few drops of lemon juice in the water will whiten boiled potatoes.
- Buy mushrooms before they "open." When stems and caps are attached snugly, mushrooms are truly fresh.
- Do not use metal bowls when mixing salads. Use wooden, glass or china.
- Lettuce keeps better if you store it in the refrigerator without washing it so that the leaves are dry. Wash lettuce the day you are going to use it.
- To keep celery crisp, stand it up in a pitcher of cold, salted water and refrigerate.
- Don't despair if you've oversalted the gravy. Stir in some instant mashed potatoes and you'll repair the damage. Just add a little more liquid to offset the thickening.





# MICROWAVE HINTS



1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave on high for 1 ½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30-45 seconds; and one-half gallon, 45-60 seconds.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 ½ minutes. One 3-ounce package of cream cheese will soften in 1 ½ to 2 minutes.
5. A 4 ½ ounce carton of whipped topping will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center, but it will blend well when stirred. Do not overthaw!
6. Soften Jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
7. Heat hot packs. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
8. To scald milk, cook 1 cup for 2 to 2 ½ minutes, stirring once each minute.
9. To make dry bread crumbs, cut 6 slices of bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
10. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
11. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
12. Stamp collectors can place a few drops of water on a stamp to remove it from an envelope. Heat in the microwave for 20 seconds, and the stamp will come off.
13. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
14. A crusty coating of chopped walnuts surrounding many microwaved-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium, finely chopped walnuts evenly onto the bottom and side of a ring pan or bundt cake pan. Pour in batter and microwave as recipe directs.
15. Do not salt foods on the surface as it causes dehydration and toughens the food. Salt after you remove from the oven unless the recipe calls for using salt in the mixture.
16. Heat left-over custard and use it as frosting for a cake.
17. Melt marshmallow cream. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
18. To toast coconut, spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes. Watch closely, as it quickly browns.
19. To melt crystallized honey, heat uncovered jar on high for 30-45 seconds. If jar is large, repeat.
20. Warm pancake syrup by heating on high in serving container for 1 minute.
21. To melt chocolate, place ½ pound in glass bowl or measuring cup. Melt uncovered at 50% power for 3-4 minutes; stir after 2 minutes.



Get acquainted with herbs and spices. Add in small amounts,  $\frac{1}{4}$  teaspoon for every 4 servings. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.



***Basil*** Sweet, warm flavor with an aromatic odor. Used whole or ground. Good with lamb, fish, roast, stews, ground beef, vegetables, dressing and omelets.

***Bay Leaves*** A pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, fish and seafood, stews and pickles.

***Caraway*** A spicy smell and aromatic taste. Use in cakes, breads, soups, cheese and sauerkraut.

***Chives*** Sweet, mild flavor of onion. This herb is excellent in salads, fish, soups and potatoes.

***Cilantro*** Used extensively in Mexican and Asian cooking. Used fresh, this herb is excellent in salads, fish, chicken, rice and beans.

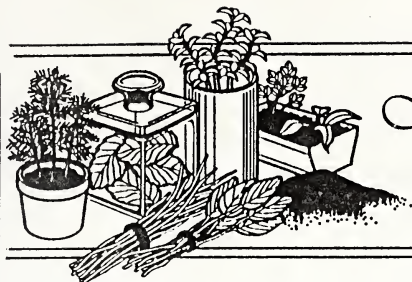
***Curry Powder*** A number of spices combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetable dishes.

***Dill*** Both seeds and leaves of dill are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to spice dill pickles.

***Fennel*** Both seeds and leaves are used. Has a sweet, hot flavor. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.

***Ginger*** A pungent root, this aromatic spice is sold fresh, dried, or ground. Used in pickles, preserves, cakes, cookies, soups and meat dishes.





## Herbs & Spices

- Marjoram** May be used both dried or green. Used to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.
- Mint** Leaves are aromatic with a cool flavor. Excellent in beverages, fish, cheese, lamb, soup, peas, carrots and fruit desserts.
- Oregano** Strong aromatic odor. Use whole or ground to spice tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.
- Paprika** A bright red pepper, this spice is used in meat, vegetables and soups. Can be used as a garnish for potatoes, salads or eggs.
- Parsley** Best when used fresh but can be used dried as a garnish or as a seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.
- Rosemary** Very aromatic, can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs, bread and potatoes. Great in dressings.
- Saffron** Orange-yellow in color, this spice is used to flavor or color foods. Use in soup, chicken, rice and fancy breads.
- Sage** Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, fondue, omelets, beef, poultry, stuffing, cheese spreads, cornbread and biscuits.
- Tarragon** Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans, carrots and dressings.
- Thyme** Sprinkle leaves on fish or poultry before broiling or baking. Throw a few sprigs directly on coals shortly before meat is finished grilling.



# COOKING TERMS



**Au gratin:** Topped with crumbs and/or cheese and browned in the oven or under the broiler.

**Au jus:** Served in its own juices.

**Baste:** To moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.

**Bisque:** A thick cream soup.

**Blanch:** To immerse in rapidly boiling water and allow to cook slightly.

**Cream:** To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

**Crimp:** To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

**Crudites:** An assortment of raw vegetables, (i.e. carrots, broccoli, mushrooms) served as an hors d'oeuvre, often accompanied by a dip.

**Degrease:** To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

**Dredge:** To coat lightly with flour, cornmeal, etc.

**Entree:** The main course.

**Fold:** To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

**Glaze:** To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

**Julienne:** To cut vegetables, fruits, or cheeses into match-shaped slivers.

**Marinate:** To allow food to stand in a liquid to tenderize or to add flavor.

**Meunière:** Dredged with flour and sautéed in butter.

**Mince:** To chop or cut food into very small pieces.

**Parboil:** To boil until partially cooked; to blanch. Usually this procedure is followed by final cooking in a seasoned sauce.

**Pare:** To remove the outermost skin of a fruit or vegetable.

**Poach:** To cook very gently in hot liquid kept just below the boiling point.

**Purée:** To mash foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirling in a blender or food processor.

**Refresh:** To run cold water over food that has been parboiled to stop the cooking process quickly.

**Sauté:** To cook and/or brown food in a small quantity of hot shortening.

**Scald:** To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

**Simmer:** To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

**Steep:** To let food stand in (hot) liquid to extract or to enhance flavor, like tea in hot water or poached fruits in sugar syrup.

**Toss:** To combine ingredients with a lifting motion.

**Whip:** To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.